INSTALLATION, USE & CARE MANUAL

30” FREESTANDING DUAL FUEL RANGES

Models X304PIRX	[M7S0PTU(4,6)X(2,5)D]
Models X304PIRBI	[M7S0PTU(4,6)W(2,5)D]
Models X304PIRCR	[M7S0PTU(4,6)D(2,5)D]
Models X304PIRGI	[M7S0PTU(4,6)I(2,5)D]
Models X304PIRRO	[M7S0PTU(4,6)R(2,5)D]
Models X304PIRVI	[M7S0PTU(4,6)L(2,5)D]
Models X304PIRVE	[M7S0PTU(4,6)V(2,5)D]
Models X304PIRBL	[M7S0PTU(4,6)U(2,5)D]
Models X304PIRNE	[M7S0PTU(4,6)N(2,5)D]

310412

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From the desk of the President

Dear new owner of a Bertazzoni product,

I want to thank you for choosing one of our beautiful PRO ranges. We know that you have many brands and products to choose from and we are thrilled that you have decided to take one of your products into your home.

We take as much pride in making our ranges as we hope you will in owning them. My family started manufacturing cooking appliances in 1882. Each of our products is a blend of Italian design finesse and superior appliance technology. While we can not replace your unique talent at cooking delicious recipes for yourself, your family and your friends, we try our best to make cooking easier, more effective and more fun.

Our appliances are designed according to the strictest safety and performance standard for the European and the North American market. We follow the most advanced manufacturing philosophy. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding how to install, use and care for your Bertazzoni product.

This manual will help you learn to use the product in the safest and most effective manner and care for it so that it may give you the highest satisfaction for years to come.

The manual also includes directions for the professional installer that will install the product in your home. We recommend using factory-trained professionals for the delicate task of installing and testing appliances in your home. Please call Customer Service if you need help locating a factory-trained professional installer in your area.

Please keep this manual for future use.

Grazie!

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WARRANTY AND SERVICE

All Bertazzoni products carry a 2 year parts and labour warranty.

Service on all Bertazzoni products shall be carried out by factory-trained professionals only.

For warranty service please contact Customer Service at the numbers indicated below.

CUSTOMER SERVICE

English/Spanish hotline	(866) 905-0010
French	(800) 561-7625
Fax	(714) 428-0040

Email

BERTAZZONIHELP@SERVICEPOWER.COM

Mailing address

SERVICEPOWER
1503 South Coast drive
Suite 320
Costa Mesa CA 92626

REPLACEMENT PARTS

Only Bertazzoni replacement parts may be used in performing service on the appliance.

Replacement parts are available from factory authorized parts distributors.

AP Wagner	PHONE 1 888 279 2463	FAX 716 856 4779
Reliable Parts	PHONE 206 5758818	FAX 206 5750910
Coast	PHONE 800 821 0244	FAX 604 321 6646

IMPORTANT SAFETY INFORMATION

PLEASE READ AND FOLLOW THESE IMPORTANT INSTRUCTIONS FOR THE SAFETY OF YOUR HOME AND OF THE PEOPLE LIVING IN IT.

Save this Manual for local electrical inspector's use.

Read and save these instructions for future reference.

Observe all governing codes, ordinances and regulations.

WARNING!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable substances in the vicinity of this or any other appliance.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

In Massachusetts: All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas line connected to this appliance.

WHAT TO DO IF YOU SMELL GAS

- **Do not light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas suppliers, call the fire department.**

WARNING
NEVER use this appliance as a space heater to heat or warm the room. Doing so may resul in carbon monoxide poisoning and overheating of the oven

Warning!

This range can tip. Injury to persons could result. Install anti-tip device shipped with range. See Installation Instructions.

WARNING!

Read this instruction booklet before installing and using the appliance.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

This appliance has been designed for non-professional, domestic use only.

Do not use this appliance to heat a room.

Do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.

Before beginning installation, please read these instructions completely and carefully.

Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. -Please observe all local and national codes and ordinances.

Please ensure the range is properly grounded.

The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

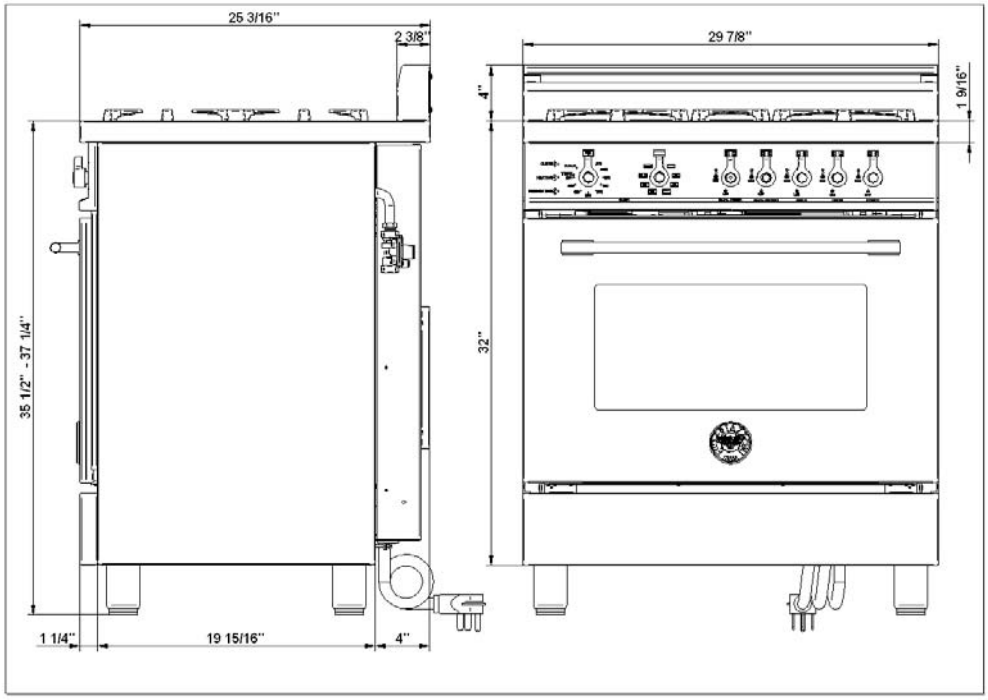
The plug should always be accessible.

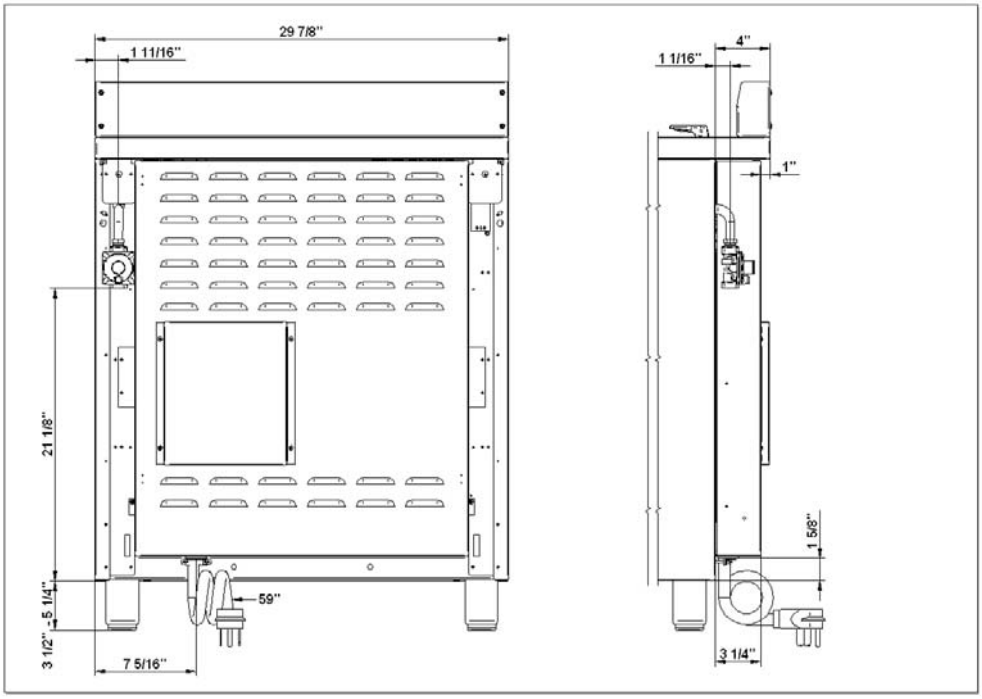
Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code NSIZ223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANIS/NFPA70 - latest edition and/or local codes. IN CANADA: Installation must be in accordance with the current CAN/CGA-B149.1 National Gas Installation Code or CAN/CGA-B 149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.

PRODUCT SPECIFICATIONS

Dimensions (insert drawings front, side and back)





Weight

Burner power

Auxiliary	**3400 BTU/h**
Semi-rapid	**6100 BTU/h**
Rapid	**10400 BTU/h**
Dual burner (inner)	**2800 BTU/h**
Dual burner (outer)	**12000 BTU/h**

BEFORE INSTALLATION

This appliance shall only be installed by an authorized professional.

This appliance shall be installed in accordance with the manufacturer's installation instructions.

This appliance must be installed in accordance with the norms & standards of the country where it will be installed. The installation of this appliance must conform to local codes and ordinances. In the absence of local codes, Installations must conforms to American National Standards, *National Fuel Gas Code ANSI Z223.1 – latest edition** or B149.1.*

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70.*

If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, max. 5 feet (1,5 m) long, ½" I.D. is recommended for connecting this appliance to the gas supply line. Do not bend or damage the flexible connector when moving the appliance.

This appliance must be used with the pressure regulator provided. The regulator shall be properly installed in order to be accessible when the appliance is installed in its final location. The pressure regulator must be set for the type of gas to be used. The pressure regulator has ½" female pipe thread. The appropriate fitting must be determined based on the size of your gas supply line, the flexible metal connector and the shutoff valve.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

All opening and holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on or shutting off gas to the appliance

WARNING!

Do not use aerosol sprays in the vicinity of this appliance while it is in operation

ROOM VENTILATION: An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards. Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.

TYPE OF GAS

This appliance is shipped from the factory for use with natural gas. For use with propane LP gas please follow the conversion procedure described on pg. 17. A step by step conversion procedure is also included with each set of LP gas nozzles.

GAS PRESSURE

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 20'' water column (5 kPa) .

The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c. (249 Pa) above the inlet specified manifold pressure to the appliance (this operating pressure is 4" w.c. (1.00 kPa) for Natural Gas and 11" w.c. (2.75 kPa for LP Gas).

INSTALLING THE LEGS

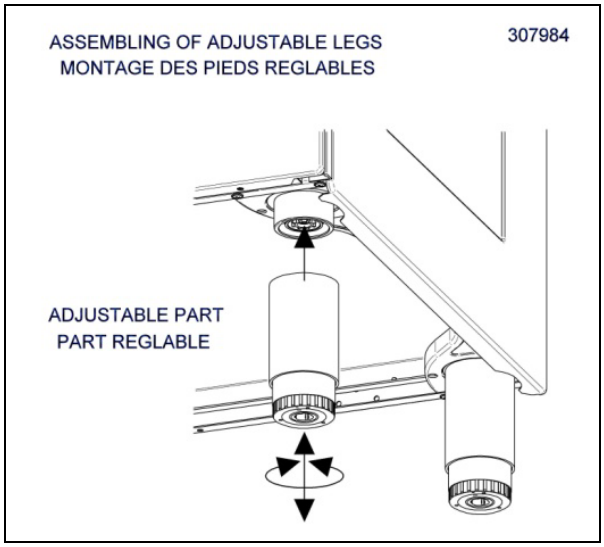
Bertazzoni ranges must be used only with the legs properly installed.

Four height-adjustable legs are shipped with the range in the polystyrene container situated over the appliance.

Before installing the legs, position the appliance near its final location as the legs are not suitable for moving the appliance over long distances.

After unpacking the range, raise it enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware. If possible use a pallet or lift jack instead of tilting the unit.

Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level that the cooktop is perfectly level.

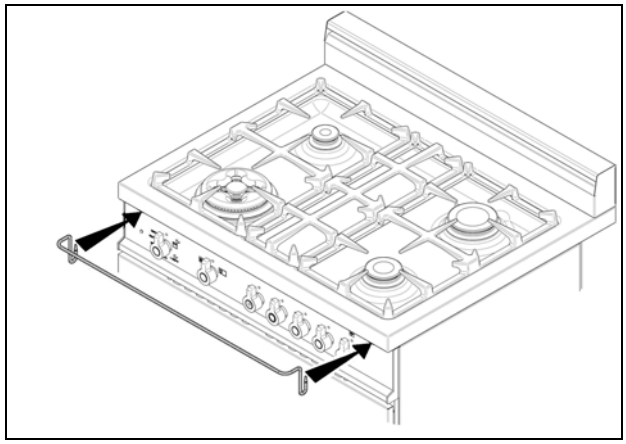


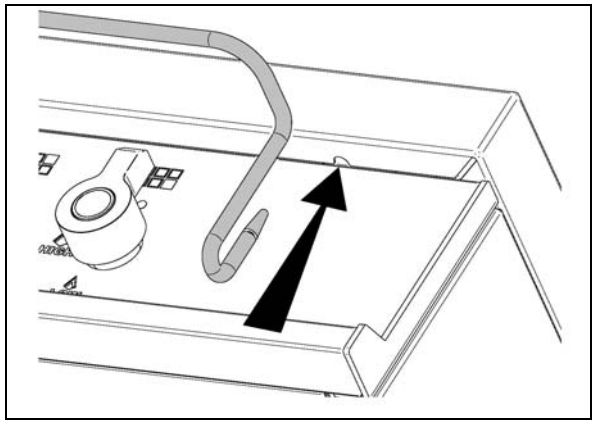
INSTALLING THE WORKTOP FRONTGUARD

To increase the clearance between the front edge of the worktop and the burners it is possible to install the worktop front guard shipped with the appliance.

To install the front guard, hold it with the pointed edges looking up. Align the edges of the front guard with the appropriate receptacles in the bottom of the worktop and press firmly until the front guard is securely attached to the worktop.

ATTENTION: once installed the front guard may only be removed by disassembling the worktop. Attempting to remove the front guard without disassembling the worktop will result in permanent damage to the worktop.

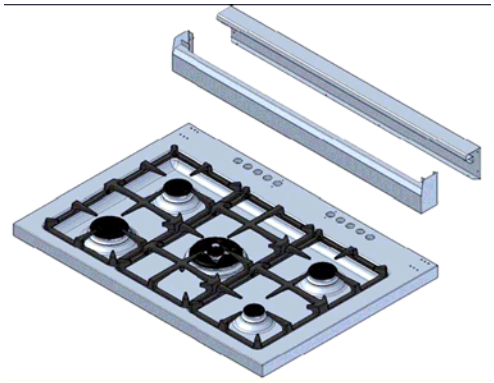




INSTALLING THE BACKGUARD

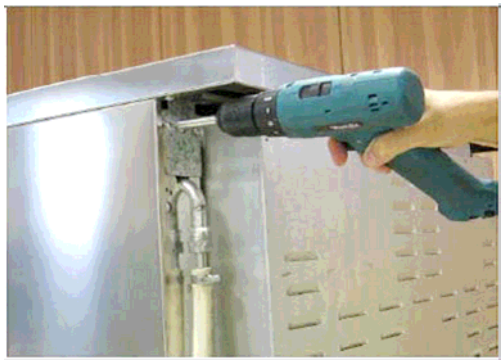
The back guard must be installed prior to operation of the appliance for appropriate ventilation of the oven compartment.

The supplied back guard is a 2-part assembly. The box also contains a set of metal screws for securing the back guard to the worktop.



Disassemble the back guard and position the front part on the worktop. Align the screw holes with the corresponding holes at the back of the worktop.

If the holes are not aligned, partially loosen the brackets at the back of the worktop as shown below.



Install the front part of the back guard by tightening the 2 central screws from the top and 2 lateral screws from the bottom.

INSTALLING THE ANTI-TIP Stability DEVICE

The anti-tip bracket shipped with the range must be properly secured to the rear wall as shown in the picture below.

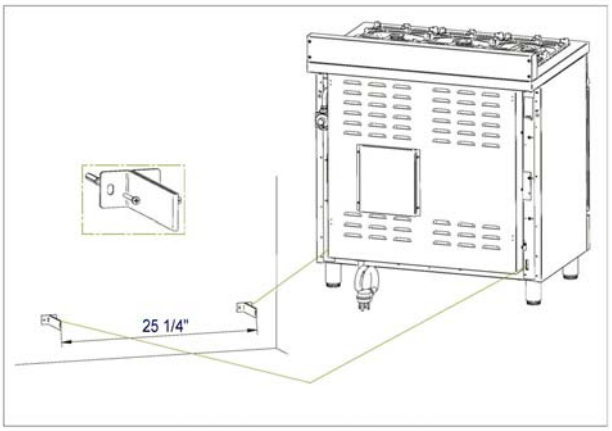
The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been levelled.

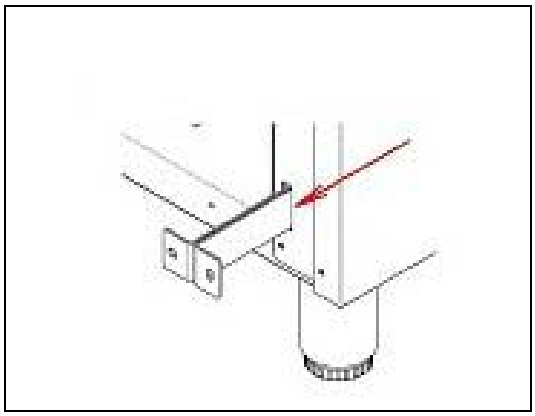
Measure the distance from the floor to the bottom of the anti-tip bracket receptacle on the back of the appliance.

Position the two anti-tip brackets on the wall at the desired height plus 1/8" (0.32 cm). The brackets must be placed at 2”5/16 (6,0 cm) from the side of the range. The distance between the two bracket is 25”1/4 (64,1 cm).

Secure the brackets to the wall with appropriate hardware.

Slide the range against the wall until the brackets are fully inserted into their receptacles on the back of the range.





INSTALLATION REQUIREMENTS

ELECTRICAL

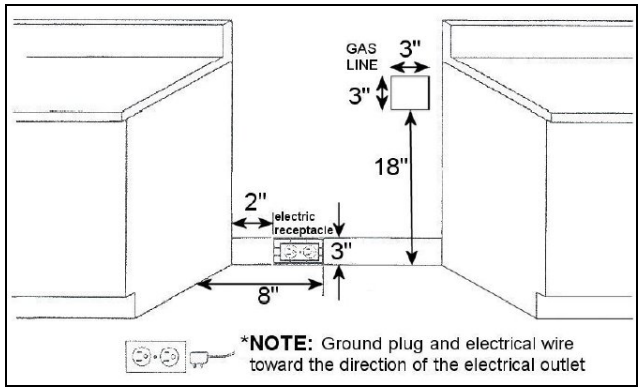
A properly grounded and horizontally-mounted electrical receptacle Type NEMA 14-50R should be installed no higher than 3" (7.6 cm) above the floor, no less than 2” (5 cm) and no more than 8” (20,3 cm) from the right side (facing product); refer to ELECTRICAL CONNECTION section pag. 13.

Check all local code requirements.

GAS

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7.6 cm) above the floor and no less than 2” (5 cm) and no more than 8” (20.3 cm) from the left side (facing product).

To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.



INSTALLATION ADJACENT TO KITCHEN CABINETS

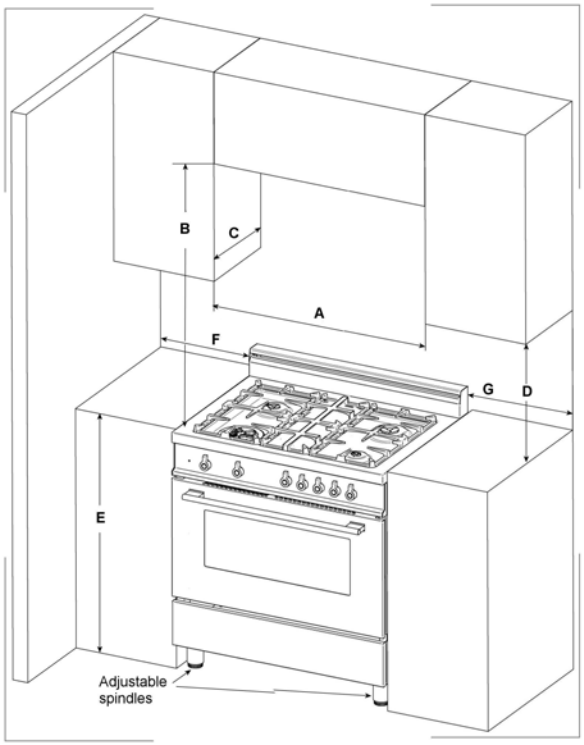
This range may be installed directly adjacent to existing countertop high cabinets (36" or 91.5 cm from the floor).

For the best look, the worktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.

ATTENTION: the range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36" (91.4 cm) high. The minimum side clearance in such cases is 6" (15.2 cm).

Wall cabinets with minimum side clearance must be installed 18" (45.7 cm) above the countertop with countertop height between 35 ½" (90.2 cm) and 37 ¼" (94.6 cm). The maximum depth of wall cabinets above the range shall be 13" (33.0 cm)

A	30" (76,2 cm)
B	36" (91,5 cm)
C	13" (33,0 cm)
D	18" (45,7 cm)
E	35"1/2(90,2 cm) / 37" ¼ (94,6 cm)
F	6" (15,2 cm)



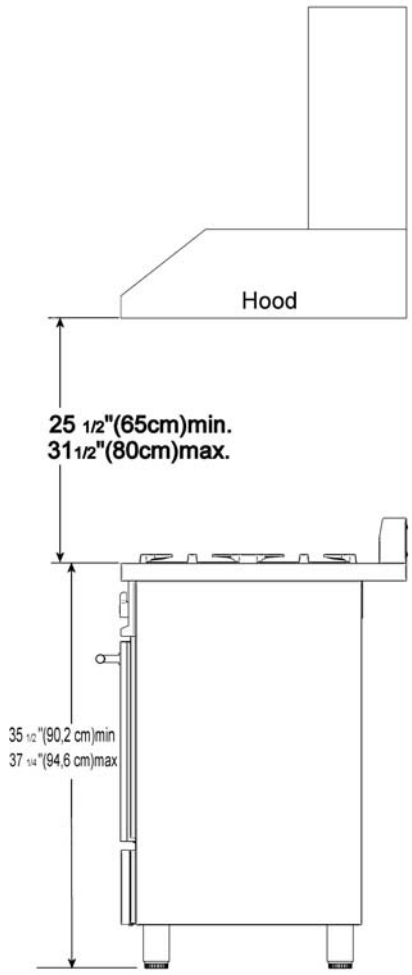
EXHAUST HOOD INSTALLATION

This range will best perform when used with PRO line Bertazzoni exhaust hoods. These hoods have been designed to work in conjunction with the Bertazzoni range and have the same finish for a perfect look.

For maximum performance, the height of the bottom of the hood from the worktop should be between 25 1/2" (65 cm) and 31 1/2" (80 cm). This would typically result in the bottom of the hood being 61 1/2" (156.2 cm) to 67 1/2" (171.5 cm) above the floor. These measurements provide for safe and efficient operation of the hood.

Before installation of the exhaust hood, consult local or regional building and installation codes for additional specific clearance requirements.

Refer to the range hood installation instructions provided by the manufacturer for additional information.



ELECTRICAL CONNECTION

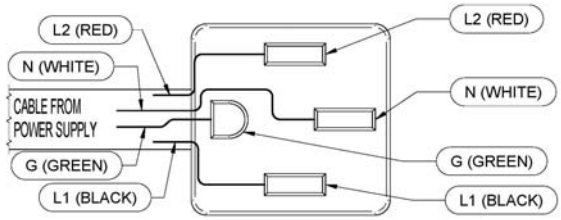
The appliance shall be connected to a single phase electric line rated at 120/208Vac or 120/240Vac and 60Hz frequency.

Electric power rating:
- 120/208Vac: 4400 Watt or 21 A max.
- 120/240Vac: 5500 Watt or 24 A max.

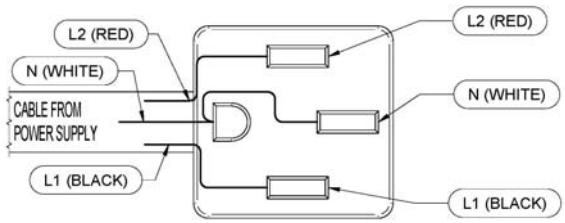
Heating elements power rating:
- Oven bake element = 2100 Watt
- Oven circular element = 3300 Watt
- Oven broil element = 3400 Watt

Install a suitable electric power supply receptacle connection type NEMA 14-50R able to support a load of at least 30 A (per line) according to local code requirements. For four or three wires power supply connection system see diagram below.

FOUR-WIRE CONN.RECEPTACLE NEMA 14-50R



THREE-WIRE CONN.RECEPTACLE NEMA 14-50R



Check your local code for which of the options below should be used in grounding the receptacle power supply connections.

OPTION 1 – FOUR Wires connection:

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)
- Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire
- Connect the GROUND receptacle terminal to the incoming GROUND (GREEN) electrical supply wire

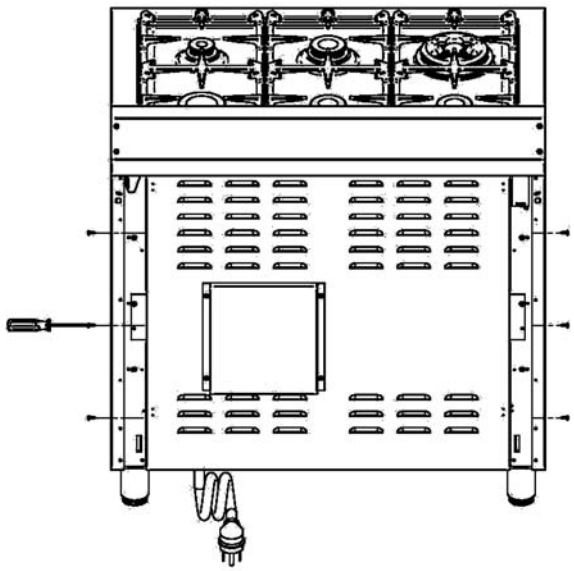
OPTION 2 - THREE-Wires connection:

- Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire)
- Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire)
- Connect the NEUTRAL with the GROUND receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire

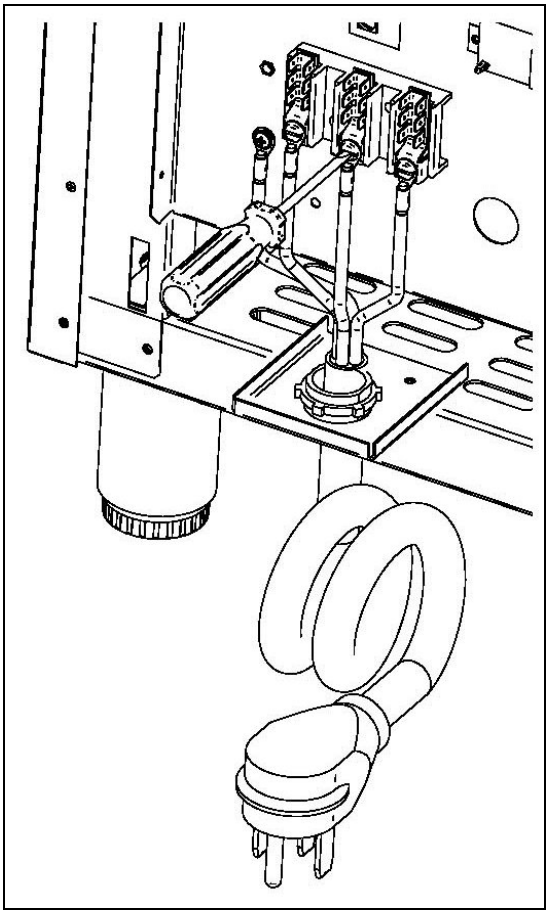
DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULT IN FIRE, ELECTRIC SHOCK OR OTHER type of PERSONAL INJURY.

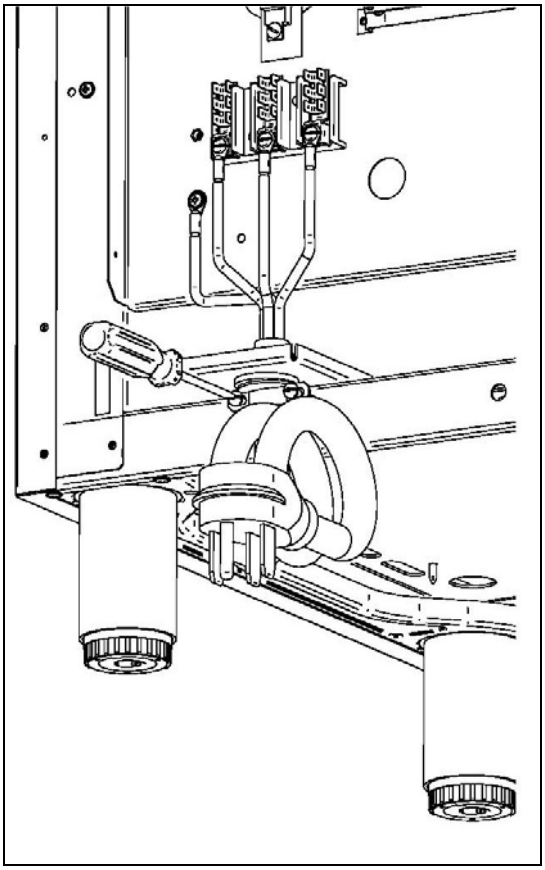
The appliance is equipped at the factory with an electric supply cord set 4 wires type with ring terminals (L1, L2, N, Ground) suitable for range use UL/CSA listed type SRDT/DRT 2x6AWG (L1, L2)+2x8AWG (N, G) rated 300V, 40 or 50A with fused plug type NEMA 14-50P; cable length 1,5 m.; in case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specs and following carefully the instructions and diagrams below:

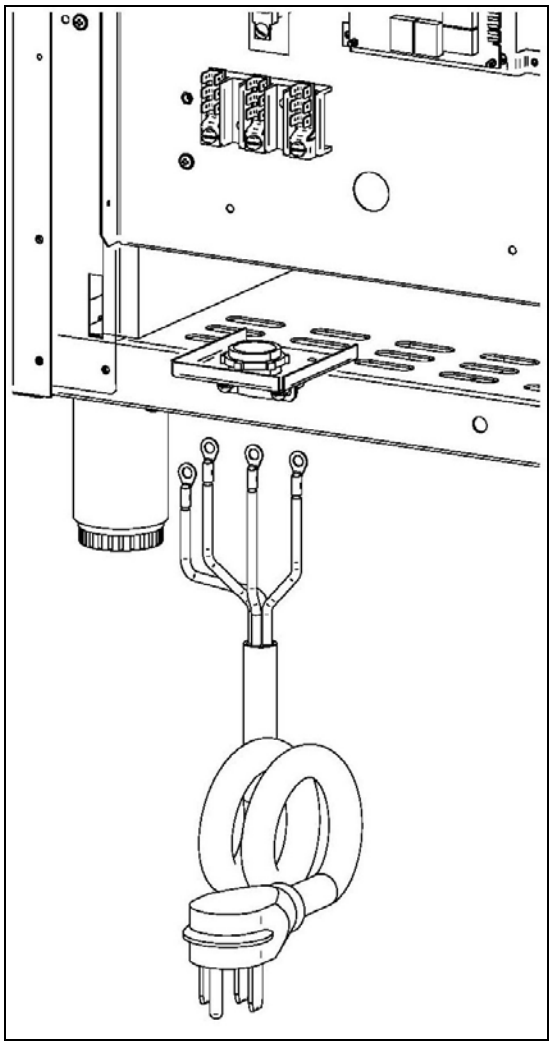
1) Disconnect appliance from electrical power supply receptacle
2) Slide out the appliance from installation place to access to back enclosure panel
3) Remove back enclosure panel by removing the 6 screws as shown below



4) Loose strain relief by unscrewing the two strain relief's screws as in diagram.







5) Remove damaged supply cord set by taking off the 4 electrical connection screws (block L1, N, L2 and Ground screw, see diagram)
6) Insert the new supply cord set in the strain relief and lock it with two strain relief's screws in suitable position.
7) Fix well the ring terminals G, L1, N, L2 of the new supply cord set as shown in diagram with its 4 screws
8) Re-install the back enclosure panel with 6 screws
9) Slide the appliance back into its proper location
10) Re-connect the appliance to the electrical power.

ELECTRICAL GROUNDING

This appliance is equipped with a four-prong plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

WARNING!

ELECTRICAL SHOCK HAZARD

Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance.

Provide appropriate ground for the appliance.

Use copper conductors only.

Failure to follow these instructions could result in serious injury or death

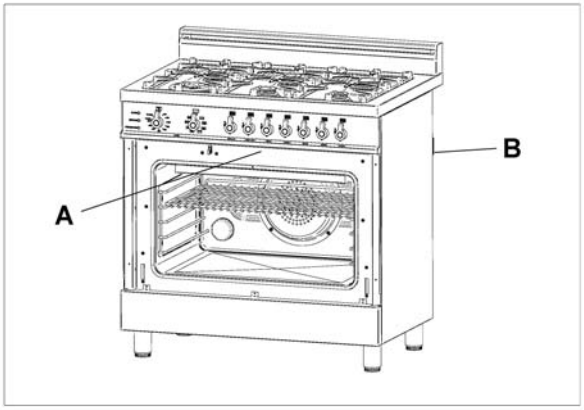
CAUTION

Label all wires prior to disconnecting when servicing controls. Wiring errors can cause improper and dangerous operation.

Verify proper operation after servicing

LOCATION OF APPLIANCE PLATES

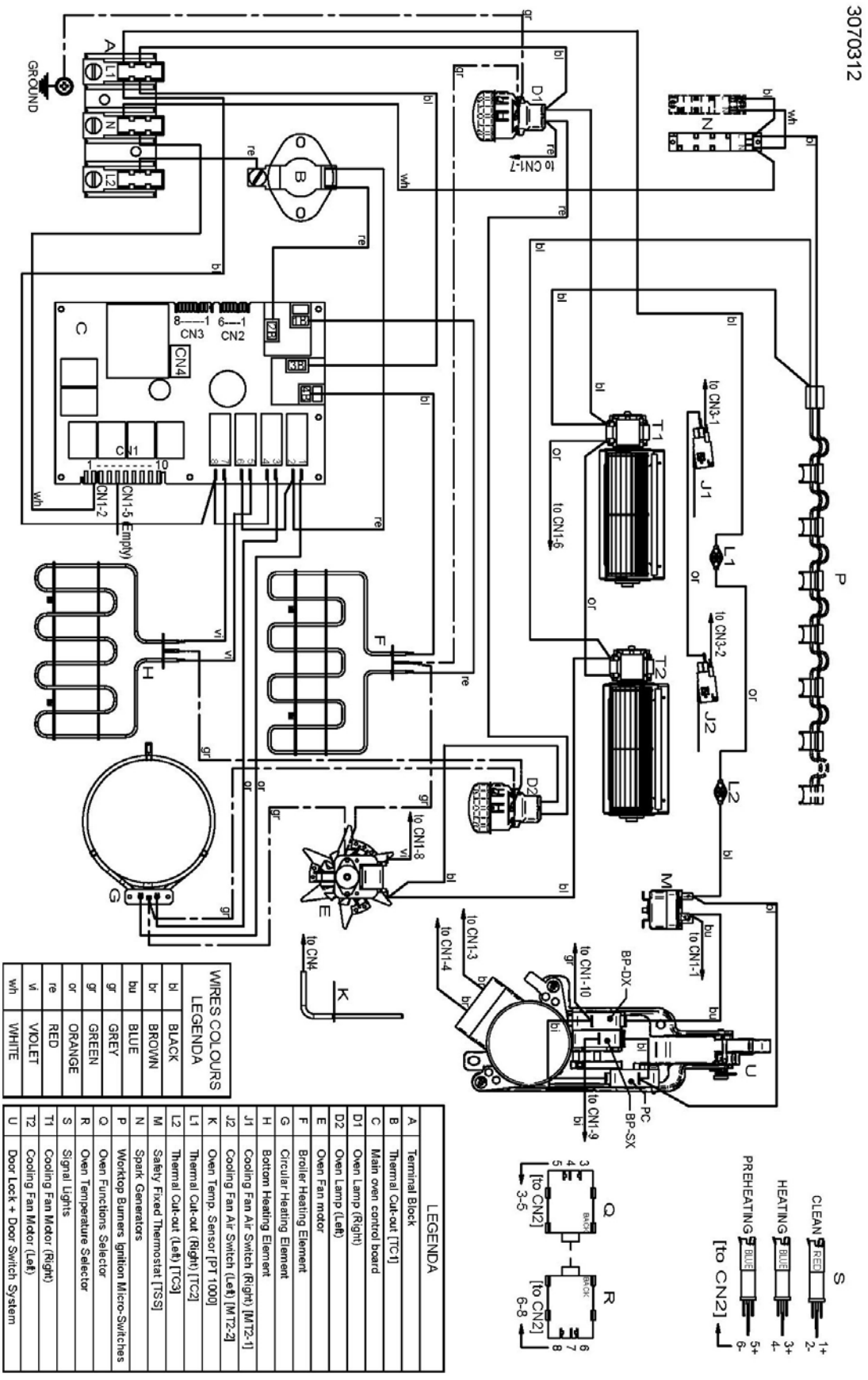
The data rating plate shows the model and serial number of your range. It is located under the front edge of the range cooktop, and is visible when the oven door is open (see illustration)



A= Rating plate(s) located under front edge of cooktop

B= Wiring / schematic diagram placed on backside panel and on installation booklet

WIRING DIAGRAM



WIRES COLOURS LEGENDA	
bl	BLACK
br	BROWN
bu	BLUE
gr	GREY
gr	GREEN
or	ORANGE
re	RED
vi	VIOLET
wh	WHITE

LEGENDA	
A	Terminal Block
B	Thermal Cut-out [TC1]
C	Main oven control board
D1	Oven Lamp (Right)
D2	Oven Lamp (Left)
E	Oven Fan motor
F	Broiler Heating Element
G	Circular Heating Element
H	Bottom Heating Element
J1	Cooling Fan Air Switch (Right) [MT2-1]
J2	Cooling Fan Air Switch (Left) [MT2-2]
K	Oven Temp. Sensor [PT 1000]
L1	Thermal Cut-out (Right) [TC2]
L2	Thermal Cut-out (Left) [TC3]
M	Safety Fixed Thermostat [TSS]
N	Spark Generators
P	Worktop Burners Ignition Micro-Switches
Q	Oven Functions Selector
R	Oven Temperature Selector
S	Signal Lights
T1	Cooling Fan Motor (Right)
T2	Cooling Fan Motor (Left)
U	Door Lock + Door Switch System

GAS CONNECTION

All gas connections must comply with national and local codes. The gas supply line (service) must be the same size or greater than the inlet line of the appliance. This range uses a 1/2" NPT inlet (see drawing below for details of gas connection). On all pipe joints use appropriate sealant resistant to gas.

This range can be used with Natural or LP/Propane gas. The range is shipped from the factory for use with natural gas.

For LP/propane household installation, the appliance must be converted by the dealer, by a factory-trained professional or by a qualified licensed plumber or gas service company.

Gas conversion is important for safe and effective use of the appliance. It is the responsibility of the dealer and the owner of the range to perform the appropriate gas conversion following the directions of the manufacturer.

THE GAS CONVERSION PROCEDURE IS DESCRIBED IN THIS MANUAL AND IN THE PACKAGE CONTAINING THE CONVERSION NOZZLES SHIPPED WITH EVERY RANGE.

Please provide the service person with this manual before work is started on the range.

WARNING!

DO NOT USE AN OPEN FLAME WHEN CHECKING FOR LEAKS!

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before placing the oven into operation, always check for leaks with soapy water solution or other acceptable method.

MANUAL SHUT-OFF VALVE

THIS VALVE IS NOT SHIPPED WITH THE APPLIANCE AND MUST BE SUPPLIED BY THE INSTALLER.

The manual shut-off valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in a position where it can be reached quickly in the event of an emergency.

In Massachusetts: A 'T' handle type manual gas valve must be installed in the gas supply line to this appliance.

FLEXIBLE CONNECTIONS

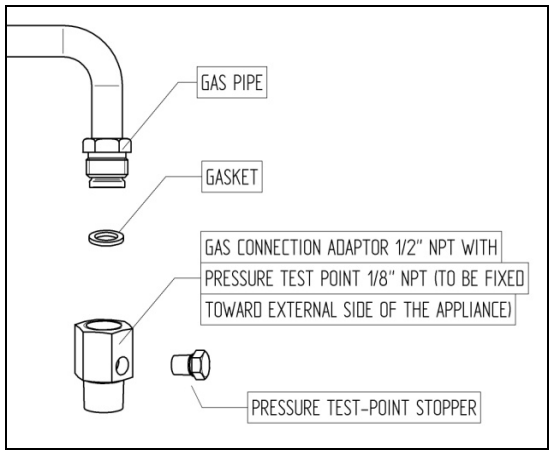
In case of installation with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" (1.3 cm) ID NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

In Massachusetts: The unit must be installed with a 36" (3-foot) long flexible gas connector.

In Canada: use CAN 1-6.10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect device for use with gas fuel.

PRESSURE TEST-POINT STOPPER VALVE

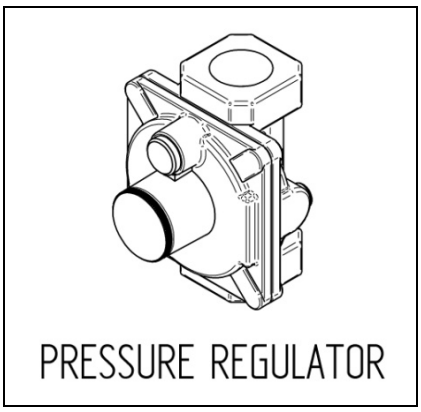
To avoid gas leaks, the pressure test-point stopper valve and gasket supplied with the range must be installed on the gas fitting at the back of the range according to the diagram below.


GAS PIPE
GASKET
GAS CONNECTION ADAPTOR 1/2" NPT WITH
PRESSURE TEST POINT 1/8" NPT (TO BE FIXED
TOWARD EXTERNAL SIDE OF THE APPLIANCE)
PRESSURE TEST-POINT STOPPER

PRESSURE REGULATOR

Since service pressure may fluctuate with local demand, every gas cooking appliance must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.

The pressure regulator shipped with the appliance has two female threads ½" NPT. The regulator shall be installed properly in order to be accessible when the appliance is installed in its final position.



Manifold pressure should be checked with a manometer and comply with the values indicated below:

Natural gas → 4.0" W.c.P.

LP/Propane → 11.0" W.C.P.

Incoming line pressure upstream from the regulator must be 1" W.c.P. higher than the manifold pressure in order to check the regulator.

The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (14.0" W.c.P.) If the line pressure exceeds that amount, a step-down regulator is required.

The appliance, its individual shut-off valve, and the pressure regulator must be disconnected from the gas line during any pressure testing of that system at pressures in excess of 1/2 psig (3.45 kPa).

The individual manual shut-off valve must be in the OFF position during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.45 kPa).

GAS CONVERSION

WARNING!
Before carrying out this operation, disconnect the appliance from gas and electricity.

Gas conversion shall be conducted by a factory-trained professional.

Call the customer service hotline to identify a factory-trained professional near your home.

The gas conversion procedure for this range includes 6 steps:

1. Pressure regulator
2. Surface burners
3. Adjustment of minimum setting

The conversion is not completed if all 6 steps have not been concluded properly.

Before performing the gas conversion, locate the package containing the replacement nozzle shipped with every range. **IMPORTANT**: Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on page 20 for matching nozzles to burners.

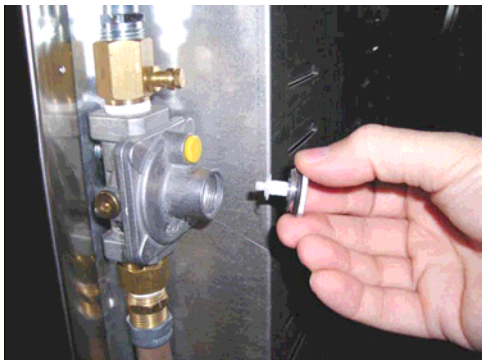
Save the nozzles removed from the range for future use.

STEP 1: PRESSURE REGULATOR

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 11" w.c. and it is pre-arranged from the factory to operate with one of these gas/pressure as indicated in the labels affixed on the appliance, package and Instruction booklet.

To convert the regulator for use with other liquid propane LP gas:

1. Unscrew by hand the upper cap of the regulator, remove the white plastic attachment from the cap, reverse its direction and screw it again firmly against the cap. The white plastic attachment has arrows indicating the position for natural gas (NAT) and LP gas (LP).
2. Screw by hand the metal cap in the original position on the regulator.



STEP 2: SURFACE BURNERS

To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the range using a 7 mm {socket wrench).

Replace nozzles using the conversion set supplied with the range or by a Bertazzoni authorized parts warehouse. Each nozzle has a number indicating its flow diameter printed on the body.

STEP 3: MINIMUM FLAME ADJUSTMENT

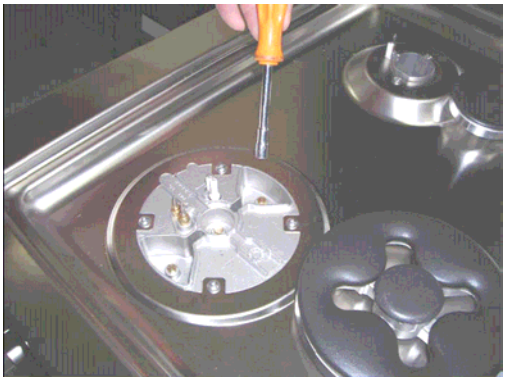
WARNING!

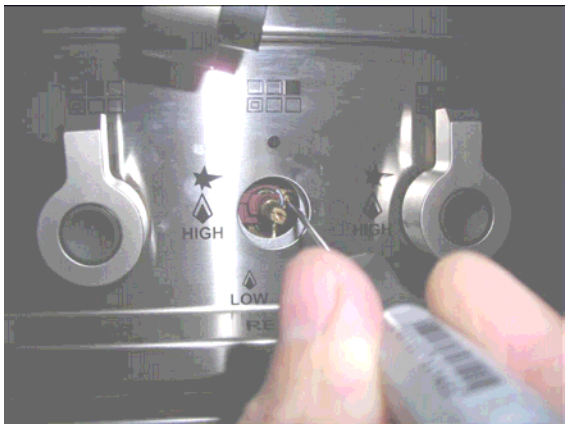
These adjustments should be made only for use of the appliance with natural gas. For use with liquid propane gas, the choke screw must be fully turned in a clockwise direction.

SURFACE BURNERS

1. Light one burner at a time and set the knob to the MINIMUM position (small flame).
2. Remove the knob.
3. The range is equipped with a safety valve. Using a small-size slotted screwdriver, locate the choke valve on the valve body and turn the choke screw to the right or left until the burner flame is adjusted to desired minimum.
4. Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

Consult the table on page 20 for matching nozzles to burners.





GAS BURNERS DATA TABLES

Models X304PIRX	[M7S0PTU(4,6)X(2,5)D]
Models X304PIRBI	[M7S0PTU(4,6)W(2,5)D]
Models X304PIRCR	[M7S0PTU(4,6)D(2,5)D]
Models X304PIRGI	[M7S0PTU(4,6)I(2,5)D]
Models X304PIRRO	[M7S0PTU(4,6)R(2,5)D]
Models X304PIRVI	[M7S0PTU(4,6)L(2,5)D]
Models X304PIRVE	[M7S0PTU(4,6)V(2,5)D]
Models X304PIRBL	[M7S0PTU(4,6)U(2,5)D]
Models X304PIRNE	[M7S0PTU(4,6)N(2,5)D]

Burner	Position	Injector	Gas	Pressure	Max Rate		Min Rate		By-pass
		diam. [mm.]	Type	[i.w.c.]	[BTU/h]	[W]	[BTU/h]	[W]	diam. [mm]
Auxiliary	Rear L	0,90	NG	4”	3400	996	900	264	Regulated
		0,54	LP (Propane)	11”	3400	996	900	264	0,29
Semi-Rapid	Front R	1,18	NG	4”	6100	1787	1500	439	Regulated
		0,70	LP (Propane)	11”	6100	1787	1500	439	0,36
Rapid	Rear R	1,55	NG	4”	10400	3047	2500	732	Regulated
		0,92	LP (Propane)	11”	10400	3047	2500	732	0,47
Dual Burner	Front L Inner	0,80	NG	4”	2800	820	900	264	Regulated
		0,49	LP (Propane)	11”	2800	820	900	264	0,29
	Front L Outer	N°2 x 1,15	NG	4”	12000	3516	4500	1318	Regulated
		N°2 x 0,70	LP (Propane)	11”	12000	3516	4500	1318	0,65

INSTALLATION Checklist

1. Is the range mounted on its legs?
2. Is the back guard securely connected?
3. Has the anti-tip device been properly installed?
4. Does the clearance from the side cabinets comply with the manufacturers directions?
5. Is the electricity properly grounded?
6. Is the gas service line connected following the directions of the manufacturer?
7. Have all the proper valves, stoppers and gasket been installed between the range and the service line?
8. Has the gas connection been checked for leaks?
9. Has the range been set for the type of gas available in the household?
10. Does the flame appear sharp blue, with no yellow tipping, shooting or flame lifting?
11. Has the minimum setting for all burners been adjusted?

FINAL PREPARATION

All stainless steel body parts should be wiped with hot, soapy water and with a liquid stainless steel cleanser.

If build-up occurs, do not use steel wool, abrasive cloths, cleaners, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

Before using the oven for food preparation, wash the cavity thoroughly with a warm soap and water solution to remove film residues and any dust or debris from installation, then rinse and wiped dry.

WARNING!

Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician.

Do not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.

User servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Do not to cover the holes inside the oven with aluminium foil.

Do not to cover the worktop with aluminium foil.

Do not store any flammable object or objects under pressure in the storage compartment.

Keep the area of operation of the range free from combustible materials, gasoline and other flammable vapours and liquid.

Do not store dangerous or flammable materials in the cabinets above the appliance.

Do not use the appliance for space heating.

Do not use aerosol sprays in the vicinity of the appliance while cooking.

Do not sit or step on the oven door.

Do not use oven compartment for storage.

Use Care When Opening Door. Let hot air or steam escape before removing or replacing food

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

Keep oven vent ducts unobstructed.

Always place oven racks in desired location when oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Do not clean oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use oven cleaning products. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Clean only parts listed in manual.

Before starting the self-cleaning cycle of the oven, remove broiler pan and other utensils.

Do not use water on greasefires.

Smother fire or flames or use dry chemical or foam-type extinguisher.

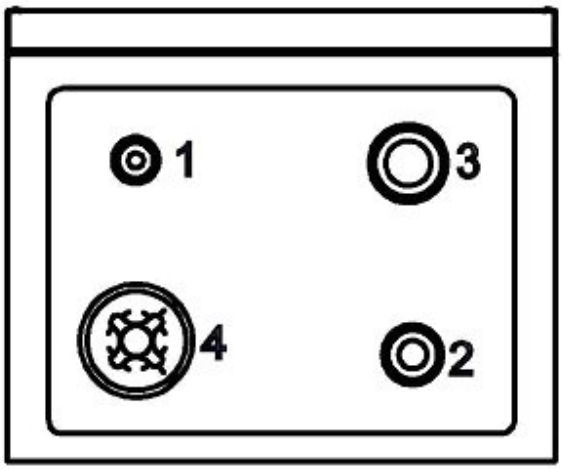
ROOM VENTILATION

The use of a gas cooking appliance generates heat and humidity in the room where it is installed. Proper ventilation in the room is needed. Make sure the kitchen is equipped with a range hood of appropriate power (400 CFM minimum). Activate the exhaust fan/range hood when possible. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window.

SURFACE BURNER LAYOUT

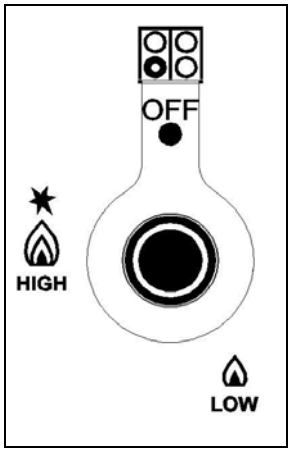
1. Small Burner
2. Medium burner
3. Rapid burner
4. Dual burner (Power burner)

Model
X304PIR(X,BI,CR,GI,RO,VI,VE,BL,NE)
[M7S0PTU(4,6) (X,W,D,I,R,L,V,U,N)(2,5)D]

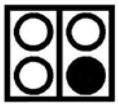


SURFACE COOKING

SYMBOLS



(*)



Burner position (in this case front right burner).

Maximum temperature setting /Recommended control knob position for burner ignition

Minimum temperature setting

(*) Appliance with worktop gas valves alternative type

SURFACE BURNER OPERATION

THERMOCOUPLE SAFETY VALVE

Each surface burner of a Bertazzoni range is equipped with a thermocouple safety device.

The thermocouple opens the flow of gas to the burner only when hot. Should the flame go off, the thermocouple will immediately close the gas flow to the burner eliminating any risk to your home.

For faster activation of the thermocouple, always light the burners on maximum power. This will allow the thermocouple to reach the optimum temperature in the fastest time.

ELECTRIC IGNITION

To activate the electric ignition, simply turn the control knob counter-clockwise to maximum power (✱position). Press the knob to start the flow of gas and the ignition spark. The spark will released at the metal tip of the white ceramic pin located on the side of the burner. Once the flame is on, release the control knob gently.

If the flame turns off, repeat the above procedure.

The dual power-burner is composed by two burners (inside and outside). Each burner is activated by a separate control knob. The two burners can be operated separately or together for maximum power. To activate the power-burner, turn on the central burner first, then turn on the external ring.

ATTENTION: do not ignite burners if the black burner cap is not installed or not centred. The flame will be irregular.

MANUAL IGNITION

Manual ignition is always possible even when the power is cut off or in the event of power failure.

Turn the control knob counter-clockwise to the MAXIMUM position. Light the flame with a kitchen lighter or with a match.

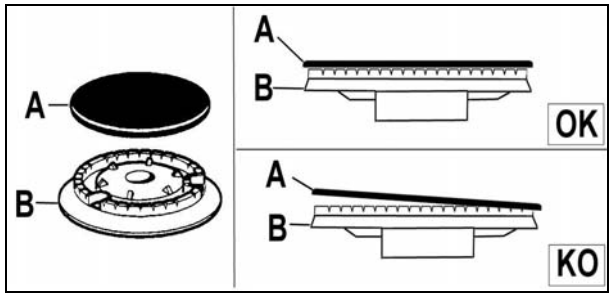
TIPS FOR USING BURNERS CORRECTLY

WARNING!

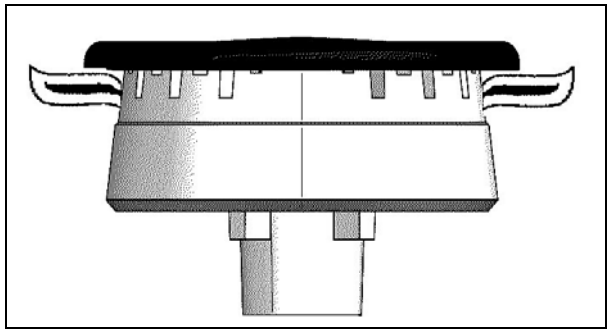
KEEP CHILDREN AT A SAFE DISTANCE FROM THE APPLIANCE DURING OPERATION.

DO NOT ALLOW CHILDREN TO OPERATE THE APPLIANCE.

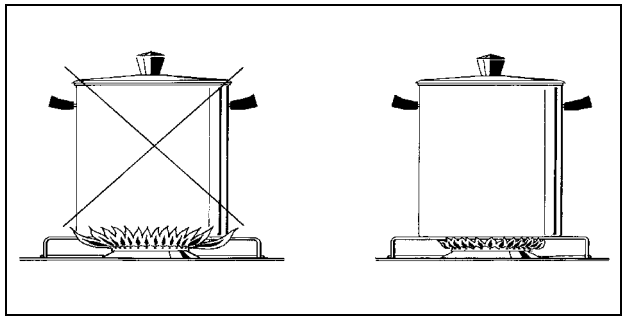
1. Always check that the burner caps are properly installed before operation.



2. Verify that the flame of the worktop burners is completely blue and with regular aspect as shown below.



3. Always adjust the burner flame so it does not extend beyond the edge of the pan.



TIPS FOR USING PANS CORRECTLY

ATTENTION!

Always ensure that bottom and handles of pans do not protrude from the worktop.

When cooking with flammable fat such as oil, do not leave the range unattended.

Use pots of the appropriate size on each burner following the indication of the diagram below.

Burner	Recommended pan size **inches (mm)**
Small	3½”-51/2”(90 – 140)
Medium	51/2”- 101/4”(140 – 260)
Large	71/8”- 101/4” (180 – 260)
Dual burner	82/3”-101/4” (220 – 260)

When boiling liquids, turn the knob to the MINIMUM position once boiling is reached to avoid overflow. .

Always use pots with matching lid.

Dry the bottom of pans before operation.

Use pots with a flat, thick bottom (except for wok cooking).

WOK COOKING: always use the wok adapter supplied with the range. Wok pan external diameter shall not be smaller than 10” (25cm) and larger than 16” (40cm).

SIMMERING: use the simmer ring supplied with the range.

OVEN COOKING

WARNING!

Use Care When Opening Door. Let hot air or steam escape before removing or replacing food.

Do Not Heat Unopened Food Containers. Build-up of pressure may cause container to burst and result in injury.

Keep Oven Vent Ducts unobstructed.

Placement of Oven Racks. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Do Not Clean Door Gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket

Do Not Use Oven Cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Clean Only Parts Listed in manual.

Before Self-Cleaning the Oven. Remove broiler pan and other utensils.

CAUTION

Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN

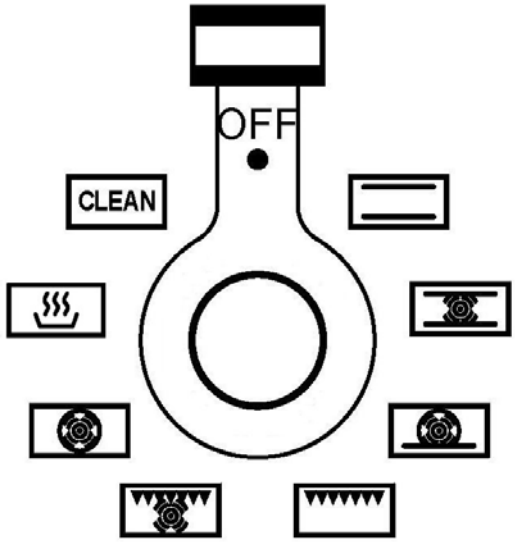
Heating elements may be hot even though are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials come into contact with the heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns, for example, oven vent openings and surfaces near these openings, oven doors, oven glass window.

WARNING

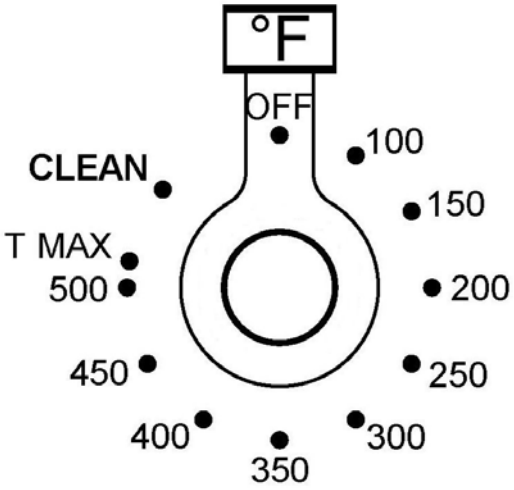
TO REDUCE THE RISK OF TIPPING OF THE APPLIANCE, THE APPLIANCE MUST BE SECURED WITH A PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, REMOVE THE APPLIANCE FROM THE WALL AND VERIFY THAT THE ANTI-TIP DEVICES ARE ENGAGED.

SYMBOLS

OVEN FUNCTIONS SELECTOR



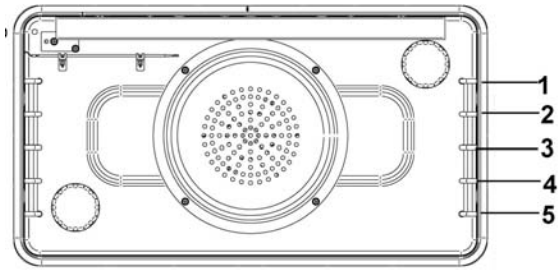
TEMPERATURE/CLEAN SELECTOR



OVEN RACKS

Bertazzoni ranges are equipped with commercial grade shelves and an enamel cooking tray.

Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelf between top and bottom guide in any of the 5 positions available.



To keep the oven as clean as possible, cook meat on the tray .

When available, always follow recipe book directions. Personal experience will help to determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe being used.

ATTENTION!

When using the oven for the first time it should be operated for 15-30 minutes at a temperature of about 500°F/260°C without cooking anything inside in order to eliminate any moisture and odours from the internal insulation.

OVEN FUNCTION SELECTOR

The oven has 8 functions defined for the following operations (from OFF position in clockwise direction):

- **BAKE** (Broiler + Bottom heating elements) to be used with oven temperature from 0 to 500°F/260°C
- **CONVECTION BAKE** (Broiler + Bottom heating elements + fan) to be used with oven temperature from 0 to 500°F/260°C
- **TURBO** (Circular + Bottom heating elements + fan) to be used with oven temperature from 0 to 500°F/260°C
- **BROILER** (Broiler heating element) to be used with temperature selector at **500°F** for broiling
- **CONVECTION BROILER** (Broiler heating element + fan) to be used with temperature selector at **500°F** for convection broiling

- **CONVECTION** (Circular heating element + fan) to be used with oven temperature from 0 to 500°F/260°C

- **DEHYDRATE** (Bottom heating element + fan) to be used with temperature selector at 100°F (corresponding to an internal oven setup fixed temperature of 100°F/38°C)

- **PROOFING** (Bottom heating element) to be used with temperature selector set at 150°F (corresponding to an internal oven setup fixed temperature of 100°F/38°C)

- **WARMING-Level 1** (Bottom heating element) to be used with temperature selector set at 200°F (corresponding to an internal oven setup fixed temperature of 140°F/60°C)

- **WARMING-Level 2** (Bottom heating element) to be used with temperature selector set at 250°F (corresponding to an internal oven setup fixed temperature of 170°F/77°C)

- **WARMING-Level 3** (Bottom heating element) to be used with temperature selector set at 300°F (corresponding to an internal oven setup fixed temperature of 220°F/105°C)

- **CLEAN** (Broiler + Bottom heating elements) to be used with temperature selector set at CLEAN for automatic self-cleaning cycle at a temperature of about 840°F/450°C (see proper chapter “SELF CLEANING THE OVEN” pag.35 for details) .

USING THE OVEN

OVEN LIGHT

The appliance is equipped with two oven lamps that light up when the oven door is opened or each time the oven is in operation. They are turned off during the cleaning cycle.

COOLING FANS

The appliance is equipped with two cooling fan motors that activate when the oven is in operation for cooking or cleaning, except in case of DEHYDRATE and PROOFING functions. In stand-by condition (both selector in OFF position) the cooling fan motors operate if oven temperature exceeds approximately 430°F/220°C and stop automatically when oven temperature drops below approximately 285-360°F/140-180°C.

FRONT INDICATOR LIGHTS

This appliance is equipped with 3 indicator lights on the front panel:

- CLEAN/RED colour: on with door locked during cleaning cycle
- HEATING/BLUE colour: on when cooking or cleaning temperature is reached, always on during functions Dehydrate-Proofing-Warming levels 1-2-3
- PRE-HEATING/BLUE colour: on during pre-heating period; not active for functions Dehydrate-Proofing-Warming levels 1-2-3.

The indicator lights flash intermittently (in some case together with the sound buzzer) when an error is detected. For explanation of errors, please refer to the chapter TROUBLESHOOTING GUIDE.

SOUND BUZZER

The appliance is equipped with a sound buzzer that emits a triple “beep” each time the pre-heating time is finished (not used for functions CLEAN and Dehydrate-Proofing-Warming levels 1-2-3”) and a single intermittent “beep” in some case jointly with the indicator light when an error is detected (refer to chapter TROUBLESHOOTING GUIDE) .

OVEN CONVECTION FAN

The appliance is equipped with an oven fan mounted inside a circular heating element, protected by a fan shield on the back of the oven cavity; it operates each time that the oven operates in the functions ROASTING, TURBO, CONVECTION BROILER, CONVECTION BAKE and DEHYDRATE.

BAKE

PREHEATING THE OVEN

Preheat the oven before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven.

GETTING THE BEST RESULTS

Minimize opening the door.

Choose the right size bake ware.

Use the bake ware recommended in the recipe.

Store the broiler pans outside the oven: extra pans without food affect the browning and cooking.

Browning can depend from the type of pan used:
- For tender, golden brown crusts, use light non-stick anodized or shiny metal pans.
- For brown crisp crusts, use dark non-stick/anodized or dark, dull metal utensils or glass bake ware. These may require lowering the bake temperature 25°F.

BAKEWARE TYPE

Metal bake ware (with or without a non-stick finish), heat-proof glass, glass ceramic, pottery, or other utensils are suitable for the oven. Suitable cookie sheets have a small lip on one side only. Heavy sheets or those with lips on more than one side may affect the baking time.

BAKE RACK POSITIONS

Rack level positions in the oven are numbered as in the diagram on page 25.

ONE RACK BAKING - The Bake mode is best for baking on one rack with rack level 3 and 4 used for most baked items. When baking tall items, rack level 4 may be used. Pies are best baked on rack level 4 or 5 to ensure the bottom of the crust is done without over-browning the top. When large pieces of meat or poultry are roasted such as a prime rib of beef or a turkey, rack level 4 is the preferred rack.

TWO RACK BAKING - Rack levels 3 and 5 may be used when baking on two levels. Cookies and biscuits can be cooked properly using these two racks. Casserole dishes may al so be baked using these two levels.

CONVECTION

COOKING WITH CONVECTION

There are many advantages to cooking with convection. In the convection system, a fan in the back of the oven moves heated air evenly around the oven. The moving air provides even heat so foods can be placed on any rack level with consistent results and without having to rotate the pans. Convection also enables cooking simultaneously on multiple racks.

Low, shallow bake ware should be used with convection cooking. This allows the heated air to properly move around the food. Pans with high sides or pans that are covered are not suitable for convection cooking because high sides or lids prohibit the warm air from circulating around the food.

Any food cooked uncovered will brown evenly and form a nice crust. Foods in covered dishes (casseroles, pot roast) or delicate custards are not suitable for convection cooking.

CONVECTION

CONVECTION BAKE

TURBO

Time can be saved by baking an entire batch of cookies at the same time. The cookies will bake evenly and be done all at once. The baking time may be shorter due to the warm circulating air. For small items such as cookies, check to see if they are done one to two minutes before the recipe time. For larger baked items such as cakes, check five to six minutes before the time indicated on the recipe.

Convection cooking of meat and poultry will result in foods that are brown and crispy on the outside and moist and juicy on the inside. Large meat or poultry items may cook up to 30 minutes less than the suggested time so check them so they will not be over baked. A meat thermometer or an instant read thermometer will provide more accurate results than the "minute per pound" method. The larger the piece of meat or poultry, the more time you will save.

Converting Conventional Baking to Convection Cooking - To convert most recipes for baked items (cookies, cakes, pies, etc.), reduce the oven temperature by 25°F. For meats and poultry, use the temperature recommended in recipes and cooking charts.

CONVECTION BAKE

Full power heat is radiated from the bake element in the bottom of the oven cavity and partial power is radiated from the broil element. Air is circulated by the fan in the rear of the oven. It provides more even heat distribution

throughout the oven cavity for all uses. Multiple rack use is possible for baking large amounts of food. When roasting, cool air is quickly replaced - searing meats on the outside and retaining more juices and natural flavour on the inside with less shrinkage

CONVECTION
The rear element operates at full power. Air is circulated by the fan for even heating. Use this setting for food which requires gentle cooking such as pastries, soufflés or cakes.

TURBO
The rear and bottom elements operate at full power. Air is circulated by the fan for even heating. Use this setting to reduce pre-heating time of the oven or for recipes which require uniform cooking with strong heat from bottom such as pizza, focaccia, bread.

TIPS FOR CONVECTION and BAKE/CONVECTION/TURBO

Preheating the Oven
Preheat the oven before baking. The oven does not need to be preheated for large pieces of meat or poultry. See your recipe for preheating recommendation. Preheating time depends on the temperature setting and the number of racks in the oven.

Temperature Setting
When using Convection Bake, reduce the temperature recommended in the recipe by 25°F. When roasting meats, check internal temperature prior to time recommended by recipe to prevent over cooking. When roasting meats in convection mode, do not reduce temperature setting.

Condensation
It is normal for a certain amount of moisture to evaporate from the food during any cooking process The amount depends on the moisture content of the food. The moisture will condense on any surface cooler than. the inside of the oven, such as the control panel.

RACK POSITIONS

Large Main Oven One Rack Baking
When baking on one rack, best results are obtained in the bake mode (see Bake).
When roasting a turkey or a large piece of meat, convection bake may be used. Rack 4 is the most appropriate rack.

Two Rack Baking
Racks 4 and 2 are most appropriate when using the convection bake mode. Round cake pans should be staggered on racks 4 and 2. Rectangular (9 x 13) cake pans and cookie sheets should be placed on rack 4 directly under the one on rack 2.
This may be used for cakes, cookies, biscuits and other foods for which two rack baking is desirable.
When several casseroles, frozen pies or cakes are to be baked, use racks 4 and 2.
These two racks can also be used for a large oven meal.

Bake ware Type
Aluminium bake ware gives the best browning results.
Cookie sheets with only two sides give the best results. Aluminium commercial half-sheets or professional cooking utensils may be used but baking times may be increased.

Placement
For better browning, utensils such as cookie sheets. Rectangular baking pans should be placed crosswise on the rack with the shorter side facing right and left to allow better air flow.
When baking on more than one rack, cookie sheets and rectangular (9 x 13) cake pans should not be staggered; round cake pans should be staggered.

Settings for BAKE/CONVECTION and BAKE/CONVECTION/TURBO cooking modes

These cooking modes are for baking, roasting or warming using one or two racks.

1. Select BAKE/CONVECTION or BAKE/ CONVECTION/TURBO using the Selector switch.
2. Set the oven temperature using the oven temperature control knob (not over Tmax=500°F setting position). If using CONVECTION, set the oven control knob 25°F below temperature suggested in the recipe. Do no change recipe temperature if roasting meats or poultry.

BAKING RECOMMENDATIONS

FOOD	PAN SIZE	CONTROL TEMPERATURE SETTING	TOTAL SUGGESTED COOKING TIME
Cookies	12”x15” Cookie Sheet	375°	8 to 12 minutes
Layer Cakes	8”or 9”Round	350°	25 to 35 minutes
Sheet Cakes	9”x13” Pan	350°	30 to 40 minutes
Bunt Cakes	12 Cup	325°	60 to 75 minutes
Brownies or Bar Cookies	9"x9" Pan	325°	20 to 25 minutes
Biscuits	12"x15" Cookie Sheet	425° or Package Directions	10 to 15 minutes
Quick Bread	8"x4" Loaf Pan	350°	55 to 70 minutes
Muffins	12 cup Muffin Pan	425°	14 to 19 minutes
Fruit Pies	9" Diameter	425°	35 to 45 minutes
Fruit Cobblers	9"x9" Pan	400°	25 to 30 minutes
Yeast Bread, Loaves	8"x4" Loaf Pan	375°	25 to 30 minutes
Dinner Rolls	9"x13" Pan	400°	12 to 18 minutes
Cinnamon Rolls	9"x13" Pan	375	25 to 30 minutes
Yeast *Cotter* and Cake	12"x15" Cookie Sheet	400°	20 to 30 minutes

WARMING

SLOW COOKING AND LOW TEMPERATURE USES OF THE OVEN

In this oven function the pre-heating light/sound indicators are deactivated; only the heating indicator light is active.

In addition to providing perfect temperature for baking and roasting, the oven can be used at low temperatures to keep food at the proper serving temperature and to warm plates.

Set the oven to bake and use the temperature suggested on the chart below.

There are three possible setting for WARMING mode; select in function selector (symbol) and then:

- Level 1 with temperature selector set at 200°F (internal oven setup fixed temperature of 140°F=60°C)
- Level 2 with temperature selector set at 250°F (internal oven setup fixed temperature of 170°F=77°C)
- Level 3 with temperature selector set at 300°F (internal oven setup fixed temperature of 220°F=105°C)

FOOD SAFETY

The United States Department of Agriculture recommends to NOT keep food at temperatures between 40°F to 140°F for longer than 2 hours. Cooking raw foods below 275°F is not recommended.

FOOD	OVEN TEMPERATURE
Beef	150°F (70°C)
Bacon	200° -225°F (90 - 110°C)
Biscuits and Muffins (Covered)	175°-200°F (80 – 90°C)
Casserole (covered)	175°-200°F (80 – 90°C)
Fish and Seafood	175°-200°F (80 – 90°C)
Deep Fried Foods	200° -225°F (90 - 110°C)
Gravy or Cream Sauces (covered)	175°F (80°C)
Lamb and Veal Roasts	175°-200°F (80 – 90°C)
Pancakes and Waffles (covered)	200° -225°F (90 - 110°C)
Potatoes Baked	200°F (110°C)
Mashed (covered)	175°F (80°C)
Pies and Pastries	175°F (80°C)
Pizza (covered)	225°F (110°C)
Pork	175°-200°F (80 – 90°C)
Poultry (covered)	175°-200°F (80 – 90°C)
Vegetables (covered)	175°F (80°C)

PROOFING

In this oven function the pre-heating light/sound indicators are deactivated; only the heating indicator light is active.

In PROOFING mode only the lower heating element is active to maintain a low temperature to proof bread; proofing is the rising of a yeast dough.

To activate PROOFING mode: set function selector on and set temperature selector at 150°F (corresponding to an internal oven setup fixed temperature of 100°F=38°C).

Loosely cover the bowl or pan and use any rack.

Keep the door closed and check the rising of the dough until the desired result is obtained.

Cooling fans does not operate during PROOFING.

DEHYDRATE

In this oven function the pre-heating light/sound indicators are deactivated; only the heating indicator light is active.

DEHYDRATE mode dries food inside the oven by using lower heating element jointly with the oven fan.

DEHYDRATE is used to dry and/or preserve foods such as fruits, vegetables and herbs through circulation of heated air that slowly remove the moisture from items.

To activate DEHYDRATE mode: set function selector on and set temperature selector at 100°F (corresponding to an internal oven setup fixed temperature of 100°F=38°C).

Cooling fans does not operate during DEHYDRATE.

FOOD	PREPARATION	APPROXIMATE DRYING TIME (hrs)	TEST FOR DONENESS
Fruit			
Apples	Dipped in 1/4 cup lemon juice and 2 cups water;1/4" slices	11-15	Slightly pliable
Bananas	Dipped in 1/4 cup lemon juice and 2 cups water;1/4" slices	10-15	Soft, pliable
Cherries	Wash and towel dry. For fresh cherries, remove pits	10-15	Pliable, leathery, chewy
Orange peels and slices	1/4" slices of orange; orange part of skin thinly peeled from oranges	Peels:2-4 Slices: 12-16	Orange peel: dry and brittle. Orange slices: skins are dry and brittle, fruit is slightly
Pineapple rings	Towel dried	Canned: 9-13 Fresh: 8-12	Sott and pliable
Strawberries	Wash and towel dry. Sliced 1/2" thick, skin (outside) down on rack	12-17	Dry, brittle
Vegetable			
Peppers	Wash and towel dry. Remove membrane of peppers, coarsely chopped about 1" pieces	16-20	Leathery with no moisture inside
Mushrooms	Wash and towel dry. Cut off stem end. Cut into 1/8" slices	7-12	Tough and leathery, dry
Tomatoes	Wash and towel dry. Cut thin slices, 1/8" thick, drain well.	16-23	Dry, brick red colour
Herbs			
Oregano Sage parsley And thyme And fennel	Rinse and dry with paper towel	3-5	Crisp and brittle
Basil	Use basil leaves 3 to 4 inches from top. Spray with water, shake off moisture and pat dry	3-5	Crisp and brittle

BROIL / CONVECTION BROIL

Tips for Broiling

Broiling requires constant exposure to high, intense heat. Only the upper element heats in the BROILER mode.

It is recommended that you preheat the broil element before starting to cook. Preheat until the "PRE-HEATING" light turns off (about 5-6 minutes).

Getting the Best Results

Defrost food before broiling.

Keep oven door closed during broiling.

Steaks should be more than 1" thick if rare meat is desired. Use convection broil if steaks are over 1-1/2 inches thick. Turn food over once after half cooking time. It is not necessary to turn very thin food (ham slices, fillets of fish, etc.). Liver slices must be turned over regardless of thickness.

Use a timer. Set it for the minimum time and check the food.

Center food directly under the broiling element for best browning.

Rack Positions

Before turning on the oven, place the rack in the desired position. After preheating the broiler, center the broil pan under the broil element.
2 - Use this rack position when broiling beef steaks, ground meat patties, ham steak and lamb chops 1 inch or less thick. Also use when browning food.
3 - Use this rack position when broiling meat 1 1/8 inches or more thick, fish, poultry, pork chops, ham steaks 1 inch or more thick.
3 or 4 - Use this rack when broiling chicken quarters or halves.

Utensils

A porcelain enamel broil pan is included with the range. Use metal or glass-ceramic bake ware when browning casseroles, main dishes, or bread. DO NOT use heat-proof glass or pottery. This type of glassware cannot withstand the intense heat of the broil element.

Broiling Using Meat Thermometer

To more accurately define the preparation of thick steaks or chops (at least 1 1/2 inches thick), use a meat thermometer. Insert the point of the thermometer into the side of the meat reaching the center of the steak or chop.

For rare steaks, cook the first side to 90°F. For medium or well done steaks, cook the first side to 100°F. Turn and cook the second side to desired internal temperature.

SETTING BROILER OR CONVECTION BROILER

Select BROILER to brown food on the top side only. This mode requires turning food if browning is required on both sides.

Select CONVECTION BROILER to brown food slightly also on the bottom side. This mode is preferred for browning food on both side that is too delicate for turning such as fish. The degree of browning of each side might be different.

TO SET THE OVEN TO BROILER OR CONVECTION BROILER

1. Place oven rack in desired position.
2. Set Selector Switch to BROILER or CONVECTION BROILER.
3. Set oven temperature control knob to BROILER or CONVECTION BROILER setting corresponding to 500°F fixed BROILER setting (not over Tmax=500°F or under 450°F setting position).
4. Wait until PRE-HEATING light turns off, after approximately 5-6 minutes
5. Place food in oven at desired rack position as referenced on Page 26.
6. Close oven door. The door should be closed throughout the broil cycle.

BROILING AND ROASTING RECOMMENDATIONS

FOOD ITEM	RACK NUMBER	OVEN MODE FUNCTION SELECTOR	CONTROL TEMPERATURE SETTING SELECTOR	APPROXIMATE COOKING TIME	SPECIAL INSTRUCTIONS AND TIPS
BEEF Ground Beef Patties, ½" thick	2	Broiler or convection Broiler	500°F fixed temperature setting	15 to 20 minutes	Broil until no pink in center
T-Bone Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Time depends on rareness of steak
Flank Steak	2	Broiler or convection Broiler	500°F fixed temperature setting	12 to 20 minutes	Rare to Medium Rare
Eye of Round Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Small roasts take more minutes per pound; reduce time by using Convection Bake
PORK Loin Roast	3	Bake or Convection bake	325°	20 to 25 min/lb	Cook until juices are clear
POULTRY Boneless Skinless Chicken Breasts	2	Broiler or convection Broiler	500°F fixed temperature setting	20 to 25 minutes	Cook until juices are clear
Chicken Thighs	3	Broiler or convection Broiler	500°F fixed temperature setting	25 to 30 minutes	Remove skin; Cook until juices are clear
Half Chickens	3	Broiler or convection Broiler	500°F fixed temperature setting	30 to 45 minutes	Turn with tongs; Cook until juices are clear
Roast Chicken	4	Bake or Convection bake	350°	75 to 90 minutes	Do not stuff; reduce time by using Convection Bake
Turkey	4	Bake or Convection bake	325°	20 to 25 min/lb	Do not stuff; reduce time by using Convection Bake

CARE AND MAINTENANCE

SELF-CLEANING THE OVEN

Electric Oven

The self-cleaning mode of your new range features a pyrolytic self-cleaning cycle. When set to the CLEAN mode, the oven reaches a high temperature of approximately 840°F/450°C that burns off all food residues from the inside of the oven.

When the oven is set for CLEAN, the cooktop burners may be used.

It is common to see smoke and/or flames during the clean cycle, depending on the content and amount of greasy residues in the oven. If the flame persists, turn off the oven and allow it to cool before opening the door and wipe off the excessive residues.

At the end of the CLEAN cycle, some grey ash or burned residue may remain inside the oven. This is a mineral deposit that does not burn or melt. The amount of ash depends on how heavily soiled the oven was before it was cleaned. It is easily removed, when the oven is cold, using a damp paper towel, sponge, or cloth.

Wipe off any smoke residue that remains on the front frame with a cleaning product suitable for oven cavity cleaning. If stains remain, use a mild liquid cleaner. The amount of smoke stain is directly related to the amount of food residues in the oven cavity before the start of the self-cleaning cycle.

Before Self Cleaning the Oven

Wipe out large spillages, grease and any loose soil that can be easily removed. Remove any soil that is outside the door seal area. This appliance is designed to clean the oven interior and the portion of the door that faces the oven cavity. The outer edges of the door and the oven cavity are not in the cleaning zone. Wipe this area clean before starting the self-cleaning cycle.

Remove all utensils and racks.

Make sure the light bulbs and glass covers are in place.

Turn on the ventilator hood above the range and leave it on until the self-clean cycle is completed (red indicator light turning off).

NOTE: FOR THE FIRST SELF-CLEANING CYCLE, REMOVE SMALL ANIMALS AND BIRDS FROM THE KITCHEN AND SURROUNDING AREAS. OPEN A NEARBY WINDOW FOR ADDITIONAL VENTILATION.

Door Lock

When the CLEAN cycle starts, the automatic door lock cycle begins. Check the door to confirm that it is locked. You can stop the self-cleaning cycle by turning the function selector to the OFF position. The CLEANING light will turn off only after the oven has cooled below 500°260°C and the automatic door lock has completed its cycle to the open position.

NOTE: MAKE SURE THAT THE OVEN DOOR IS LOCKED AT THE BEGINNING OF THE SELF-CLEANING CYCLE.

To Set/Start Self-Clean cycle

1. Check that the oven cavity is completely empty and the oven door correctly closed.
2. Select CLEAN fu on oven function selector.
3. Set temperature selector to CLEAN.

After these 3 steps the cooling fans will activate, the oven door will lock automatically after 60 seconds and both the pre-heating and clean light indicators will turn on.

As soon as clean light turns on check to ensure that the oven door is correctly locked.

At the End of the Self-Clean cycle

The self-cleaning cycle lasts approximately 2-2 ¼ hours; 30-40 minutes for pre-heating the oven (pre-heating and clean light both on), 60 minutes for actual cleaning (heating and clean light both on), 30-35 minutes for cool-down (only clean light on).

When the CLEAN light is turned off the oven door is unlocked. This will happen when the oven temperature drops below 460-500°F/240-260°C about.

At the end of the cycle turn both the oven mode selectors and the temperature to the OFF position.

Cleaning Hints

1 . The porcelain enamel finish is acid resistant, but not acid proof. Acidic food, such as citrus juices, tomatoes, rhubarb, vinegar, alcohol or milk, should be wiped off and not allowed to bake onto the porcelain during the next use.

2 . Remove the oven racks.

3 . The heating elements in the oven do not require cleaning; the elements burn themselves clean when the oven is in use. Elements are permanently connected. It is not necessary to clean the broiler shield above the broil element.

CAUTION

The interior of the oven will still be at baking temperatures when the automatic lock cycles to its open position and the oven door can be opened.

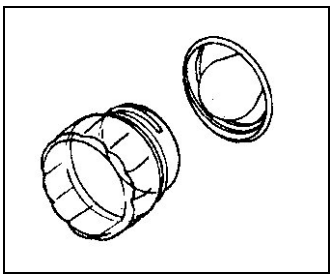
MAINTAINING YOUR RANGE

REPLACING THE OVEN LIGHT BULBS

WARNING!
Disconnect power before servicing unit.

To replace the oven light bulb, unscrew the protection cap that projects out inside the oven.

NOTE: Touching the bulb with fingers may cause the bulb to burn out. Always use protective glove or use a cloth to remove the bulb.



CLEANING YOUR RANGE

ATTENTION!
Never use abrasive cleaners!
Scratches on the stainless steel surfaces are permanent.

Do not clean the range when hot!

Cleaning after installation: use a stainless steel cleaning product or wipe to eliminate the glue residues of the blue protection film after removal.

Cleaning the worktop: periodically clean the burner heads, the cast iron pan supports and the burner caps using warm water. **Remove burned food and fat residues with a rubber spatula . If food residue prevent the smooth operation of the control knobs, call the customer service hotline to schedule service by a factory-trained professional.**

Cleaning stainless steel: for best results use a stainless steel cleaner product with a soft sponge or wipe. Alternatively use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids!

Cleaning the burner caps: lift the burner caps from the burner heads and wash them in a warm soap and water solution. Dry thoroughly before using them again. Before reinstalling them on the burner head, check that the gas flow holes are not clogged with food residues or cleaning product residues.

Cleaning Enamel: enamelled parts should be cleaned frequently with warm soap and water solution applied with a soft sponge or wipe. Never use abrasive powders or liquids! Do not leave acid or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.). Use a rubber spatula to remove fat residues.

Cleaning glass door: clean the glass using a non-abrasive sponge or wipe with a warm soap and warm water solution. Use a rubber spatula to remove fat residues.

ATTENTION: while cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a factory-trained professional.

ATTENTION: for further details about cleaning of the appliance, please contact your appliance retailer.

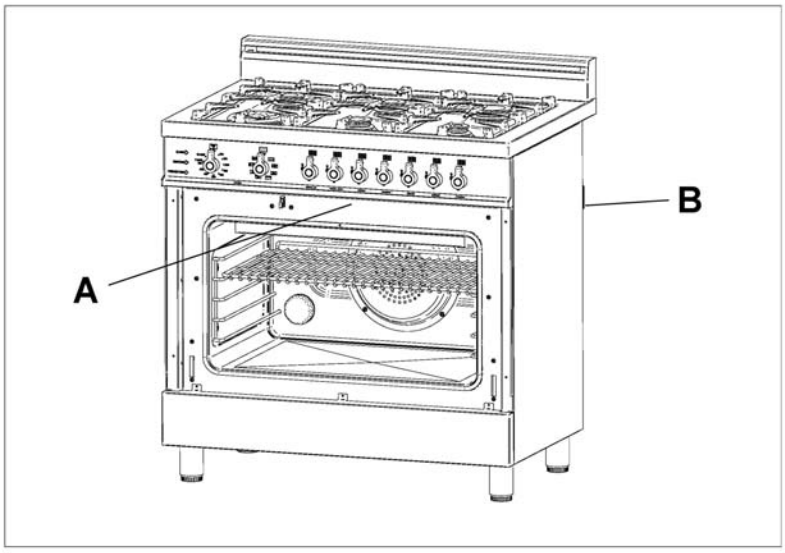
TROUBLESHOOTING GUIDE

OVEN PROBLEM	POSSIBLE CAUSES AND/OR REMEDY
Range does not function	Range is not connected to electrical power. Ask a professional to check power circuit breaker, wiring and fuses.
Self-clean cycle does not activate	Door is not shut tight enough for automatic door latch to lock
Broil does not work	Temperature control knob is rotated too far past broil position (500°F); PRE-HEATING indicator will light intermittently
Door does not open	Oven is still in self-clean mode. Door latch will release when safe temperature is reached.
Oven light does not work	Light bulb is burned out. Range is not connected to power/ clean is cycle on
Igniters does not work	Circuit is tripped. Fuse is blown. Range is not connected to power.
Igniters sparking but no flame ignition	Gas supply valve is in “OFF” position. Gas supply is interrupted.
Igniters spark continuously after flame ignition	Ignition micro-switches remain incorrectly engaged; call a qualified technician for repair.
Burner ignites but flame is large, distorted, or yellow	Burner ports are clogged. Unit is not set to the appropriate gas type. Call a qualified technician for gas conversion procedure.
Oven door is locked and will not release, even after cooling	Turn the oven off at the circuit breaker and wait 5 minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Make sure the oven temperature has been selected.
Oven light is not working properly	Replace or reinsert the light bulb if loose or defective.
Oven light stays on	Check for obstruction in oven door. Check to see if hinge is bent.
Cannot remove lens cover on light	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
PRE-HEATING indicator lights up intermittently and sound alarm on	This is a FAULT alarm indicating the failure of the cooling fan/s. Try resetting by turning both selectors to the OFF position. If the error is not repaired, call a qualified technician for diagnosis and repair. If not repaired, this error indicator will appear again within 10 seconds once the oven is activated in any functions for which cooling fans are required to operate, preventing the use of the oven. Set both selectors to OFF position and call a qualified technician for repair.
HEATING indicator light turned on intermittently and with sound alarm on	This is a FAULT indicating failure of the oven sensor temperature probe; in this case cooling fans will start automatically. To reset, switch both selector to the OFF position. To stop buzzer and light indicator, disconnect the appliance from the main electrical supply and call a qualified technician for repair.
CLEAN indicator light on intermittently and sound alarm on	Electrical power failure happening during cleaning cycle operation; cleaning cycle interrupted; cooling fans remains both activated; the error will be reset by putting two selectors in OFF position; repeat cleaning cycle if needed after 3-4 hours.

CLEAN indicator light turned on intermittently, sound alarm off	Interruption/Stop of an incomplete cleaning cycle due to a intentional or accidental displacement of one of the two oven selectors from CLEAN position during cleaning cycle operation; put both selectors in OFF position, wait that door latch unlocks the door when oven temperature is dropped below 500°F(260°C) and then re-select a desired oven function.
PRE-HEATING indicator light on intermittently, sound alarm on	Wrong temperature knob selection in oven functions BROILER or CONVECTION BROILER (temperature knob positioned not at 500°F position, over Tmax or under 450°F position); select OFF position and then 500°F on temperature selector; Or Wrong temperature knob selection for oven functions BAKE, CONVECTION BAKE; TURBO, CONVECTION (temperature knob positioned over Tmax=500°F position); select OFF position and then the desired temperature under Tmax position on temperature selector.

LOCATION OF APPLIANCE TAGS

The rating tag shows the model and serial number of your range. It is located under the front edge of the range cooktop, and is visible when the oven door is open (see illustration)



A= Rating tag(s) located under front edge of cooktop

B= Wiring / schematic diagram placed behind backside panel and on installation booklet

IMPORTANT APPLIANCE INFORMATION

MODEL _____

DATE INSTALLED _____

DEALER _____

_____

INSTALLER _____

_____

SERVICER _____

_____

BERTAZZONI SpA
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SPARE PARTS LIST

NUMBER	COMPONENT	DESCRIPTION	X304PIRX	X304PIRVI	X304PIRNE	X304PIRRO	X304PIRBI
1	601661	WIRING	1	1	1	1	1
1	601662	WIRING	1	1	1	1	1
1	601663	WIRING	1	1	1	1	1
1	601665	WIRING	2	2	2	2	2
1	910588	PAN SUPPORT BUMPER KIT	1	1	1	1	1
2	310412	USER MANUAL	1	1	1	1	1
11	202631	BURNERS FLASK	1	1	1	1	1
18	202432	PART FOR DUAL WOK AND SEMI RAPID BURNERS	1	1	1	1	1
38	306003	THERMOSTAT CLIP	2	2	2	2	2
55	404213	WORKTOP FRONTGUARD	1	1	1	1	1
80	504160	COVER FOR SMALL FLAME SPREADER	1	1	1	1	1
81	504161	COVER FOR MEDIUM BURNER	1	1	1	1	1
82	504162	COVER FOR RAPID BURNER	1	1	1	1	1
85	504187	COVER IN FOR DUAL BURNER FLAME SPREADER	1	1	1	1	1
86	504186	COVER OUT FOR DUAL BURNER FLAME SPREADER	1	1	1	1	1
105	202650	UP SUPPORT FOR AXIAL COOLIN FAN	1	1	1	1	1
106	202649	DOWN SUPPORT FOR AXIAL COOLIN FAN	1	1	1	1	1
117	150002	PROTECTION FOR VENTILATED OVEN	1	1	1	1	1
120	101048	BLACK OVEN DRIP TRAY	1	1	1	1	1
138	201200	DISHWARMER BOTTOM	1	1	1	1	1
160	202526	BRIDLE FOR FIXING GAS VALVES	1	1	1	1	1
166	50003	INSIDE OVEN DOOR	1	1	1	1	1
176	202655	CARTER COOLING FAN	1	1	1	1	1
274	202444	CROSS MEMBER	1	1	1	1	1
312	200335	OVEN GLASS SUPPORT	6	6	6	6	6
313	301073	SCREW 5MAX10 TCT	2	2	2	2	2
329	309149	INSIDE DOOR PAN COMPARTMENT SPACER	2	2	2	2	2
385	306024	SPRING FOR SPARK PLUG	5	5	5	5	5
388	301133	SCREW 4,2X13	5	5	5	5	5
388	301133	SCREW 4,2X13	2	2	2	2	2
388	301133	SCREW 4,2X13	12	12	12	12	12
388	301133	SCREW 4,2X13	3	3	3	3	3
388	301133	SCREW 4,2X13	13	13	13	13	13
388	301133	SCREW 4,2X13	4	4	4	4	4
389	301004	SCREW 5MA X 8 T 1/2 T	2	2	2	2	2
393	309154	PAWL	2	2	2	2	2
424	415071	SPARK PLUG FOR DUAL BURNER	2	2	2	2	2
425	415054	SPARK PLUG 350MM	3	3	3	3	3
430	415065	ACCUMULATOR 6U	1	1	1	1	1
440	402167	CATALYST	1	1	1	1	1
441	404501	SIDE GRID FOR OVEN	2	2	2	2	2
442	404503	GRID FOR OVEN	2	2	2	2	2
443	404497	GRID FOR TRAY	1	1	1	1	1
444	202579	FLASK HINGE	2	2	2	2	2
446	405074	OVEN DOOR HINGE	2	2	2	2	2
473	408077	SIMMER PLATE	1	1	1	1	1
478	410723	FLAP DOOR	1				
478	125165	FLAP DOOR BORDEAUX		1			
478	125169	FLAP DOOR BACK			1		
478	125161	FLAP DOOR RED				1	
478	125157	FLAP DOOR WHITE					1
561	508025	THERMOCOUPLE MM300	1	1	1	1	1
562	508021	THERMOCOUPLE MM600	2	2	2	2	2
566	508034	THERMOCOUPLE ULTRA-RAPID BURNER	2	2	2	2	2
568	508039	PROBE	1	1	1	1	1
609	309151	CORE HITCH	2	2	2	2	2

610	603023	LOOK DOOR MOTOR	1	1	1	1	1
611	603020	OVEN CONVECTION FAN	1	1	1	1	1
612	603019	COOLING FAN	2	2	2	2	2
613	606079	OVEN RESISTANCE 2100W 230V	1	1	1	1	1
614	606080	RESISTENCE 3400W 240V	1	1	1	1	1
615	606076	CIRCULAR HEATER 3300W	1	1	1	1	1
623	608048	OVEN BULB WITH HOLDER	2	2	2	2	2
624	309150	CORD FASTENER	1	1	1	1	1
641	602046	COMMUTATOR 8+0	1	1	1	1	1
642	602047	TEMPERATURE SELECTOR	1	1	1	1	1
648	607027	TERMINAL SEPARATOR	1	1	1	1	1
649	608050	RED LED	1	1	1	1	1
649	608051	BLU LED	2	2	2	2	2
652	6010006	CABLE DRT/SRDT 2XAWG6(L1,L2)+2XAWG8(N,G)	1	1	1	1	1
659	409050	LOGIC CARD	1	1	1	1	1
662	602049	THERMOSTAT	1	1	1	1	1
670	504128	SMALL FLAME SPREADER	1	1	1	1	1
671	504129	MEDIUM FLAME SPREADER	1	1	1	1	1
672	504130	RAPID FLAME SPREADER	1	1	1	1	1
675	504204	ULTRA RAPID FLAME SPREADER	1	1	1	1	1
702	408084	ADAPTER FOR WOK BURNER PAN SUPPORT	1	1	1	1	1
715	604070	DASYCHAIN SWITCH	1	1	1	1	1
760	510507	SMALL BURNER	1	1	1	1	1
761	510508	SEMI RAPID BURNER	1	1	1	1	1
762	510509	RAPID BURNER	1	1	1	1	1
764	510512	DUAL BURNER	1	1	1	1	1
881	502148	GAS VALVE BY PASS 036	1	1	1	1	1
883	502150	GAS VALVE BY PASS 065	1	1	1	1	1
884	502179	GAS VALVE BY PASS 029	2	2	2	2	2
886	502180	GAS VALVE BY PASS 047	1	1	1	1	1
917	200327	STAINLESS STEEL SIDE	2				
917	125003	SIDE BORDEAUX		2			
917	125027	SIDE BLACK			2		
917	125033	SIDE RED				2	
917	125045	SIDE WHITE					2
929	202586	RIGHT VERTICAL VENT	1	1	1	1	1
930	202214	FEET SUPPORT	2	2	2	2	2
940	201197	FIXING FOR WORK TABLE	2	2	2	2	2
943	308031	BUMPER FOR C.I. GRIDS AND DISHWARMER	4	4	4	4	4
947	403343	HANDLE TERMINAL	2	2	2	2	2
964	408076	CAST IRON PAN SUPPORT	1	1	1	1	1
965	408075	CAST IRON PAN SUPPORT 2 BURNERS	2	2	2	2	2
973	200422	PLATE FRONT PANEL	2	2	2	2	2
1041	401904	GAS VALVE KNOB	3	3	3	3	3
1044	401906	ELECTRIC KNOB	2	2	2	2	2
1046	401961	DUAL IN KNOB	1	1	1	1	1
1047	401962	DUAL OUT KNOB	1	1	1	1	1
1143	910711	UPSTAND KIT	1	1	1	1	1
1406	403435	OVEN DOOR HANDLE	1	1	1	1	1
1407	406449	OVEN DOOR GLASS	1	1	1	1	1
1409	411112	GLASS OVEN GASKET	1	1	1	1	1
1411	411111	GASKET FOR OVEN FRONT	1	1	1	1	1
1414	602050	THERMOSWITCH	1	1	1	1	1
1415	602048	THERMOREGULATOR	2	2	2	2	2
1421	406448	INTERNAL OVEN GLASS	3	3	3	3	3
1508	410722	STAINLESS STEEL OVEN DOOR	1				
1508	125166	OVEN DOOR BORDEAUX		1			
1508	125170	OVEN DOOR BACK			1		
1508	125162	OVEN DOOR RED				1	
1508	125158	OVEN DOOR WHITE					1
1602	210726	CONTROL PANEL	1	1	1	1	1
1614	201202	BACK PANEL	1	1	1	1	1
1615	202435	CONTROL SUPPORT	1	1	1	1	1

1622	608049	SMALL BUD	3	3	3	3	3
1624	200348	WORK TABLE	1	1	1	1	1
1627	501981	GAS COLLECTOR	1	1	1	1	1
1628	501759	TUBE FOR RIGHT FRONT BURNER	1	1	1	1	1
1631	501760	TUBE FOR RIGHT BACK BURNER	1	1	1	1	1
1639	202587	LEFT VERTICAL VENT	1	1	1	1	1
1644	414048	S.STEEL LEG	4	4	4	4	4
1645	414031	BASE FOR LEGS	4	4	4	4	4
1645	414031	BASE FOR LEGS	4	4	4	4	4
1677	150005	FRONT PANEL BLACK	1	1	1	1	1
1687	202653	UNDER OVEN CARTER	1	1	1	1	1
1712	202643	INNER GLASSES FRAME RIGHT	1	1	1	1	1
1801	501758	TUBE FOR LEFT BACK BURNER	1	1	1	1	1
1803	501756	TUBE FOR EXTERNAL DUAL BURNER	1	1	1	1	1
1804	501757	TUBE FOR INTERNAL DUAL BURNER	1	1	1	1	1
2014	202654	CARTER THIRD GLASS	1	1	1	1	1
2019	202645	RIGHT SIDE CHASSIS	1	1	1	1	1
2020	202644	LEFT SIDE CHASSIS	1	1	1	1	1
2023	202646	REAR SIDE CHASSIS	1	1	1	1	1
2098	202647	ELECTRIC RESISTANCE COMPARTMENT	1	1	1	1	1
2130	202651	GRILL PROTECTION	1	1	1	1	1
2131	150004	FRONTAL SCREEN GRILL	1	1	1	1	1
2236	202648	CROSS MEMBER	1	1	1	1	1
2300	202573	SUPPORT LOGIC CARD	1	1	1	1	1
2305	201192	EQUERRE SUPPORT FERME CABLE	1	1	1	1	1
2309	201145	PLATE	1	1	1	1	1
2400	202571	LOOK DOOR CARTER	1	1	1	1	1
2401	202568	CARTER CATALYST	1	1	1	1	1
2402	202569	HOOD CATALYST	1	1	1	1	1
2405	201194	PANEL INSPECTION LOGIC CARD	1	1	1	1	1
2406	202572	DOOR FOR INSPECTION LOOK DOOR	1	1	1	1	1
2501	108887	LATERAL SCREEN FIBER GLASS	2	2	2	2	2
2504	108915	OVEN DOOR BAFFLE	1	1	1	1	1
2506	202652	PROTECTION GLASS FIBER INSIDE OVEN DOOR	1	1	1	1	1
3201	402176	GLASS FIBER FOR MUFFLE	1	1	1	1	1
3215	402175	UP/DOWN GLASS FIBER FOR MUFFLE	4	4	4	4	4
3220	402177	BACK FIBER GLASS FOR MUFFLE	1	1	1	1	1
3230	402168	GLASS FIBER FOR CHASSIS	2	2	2	2	2
3240	402165	GLASS FIBER FOR OVEN DOOR	2	2	2	2	2
3245	402174	GLASS FIBER FOR OVEN DOOR	1	1	1	1	1
3250	402179	FIBER GLASS FOR OVEN DOOR	1	1	1	1	1
3260	402164	VERTICAL GLASS FIBERE FOR OVEN DOOR	2	2	2	2	2
3265	402178	GLASS FIBER FOR OVEN DOOR	2	2	2	2	2
3500	604075	SWITCH	2	2	2	2	2
3551	604076	SWITCH BLADE	2	2	2	2	2
3552	604077	SWITCH SUPPORT	2	2	2	2	2
4301	200421	RIGHT SIDE PROFILE	1				
4301	125164	RIGHT SIDE PROFILE BORDEAUX		1			
4301	125168	RIGHT SIDE PROFILE BLACK			1		
4301	125160	RIGHT SIDE PROFILE RED				1	
4301	125156	RIGHT SIDE PROFILE WHITE					1
4302	200420	LEFT SIDE PROFILE	1				
4302	125163	LEFT SIDE PROFILE		1			
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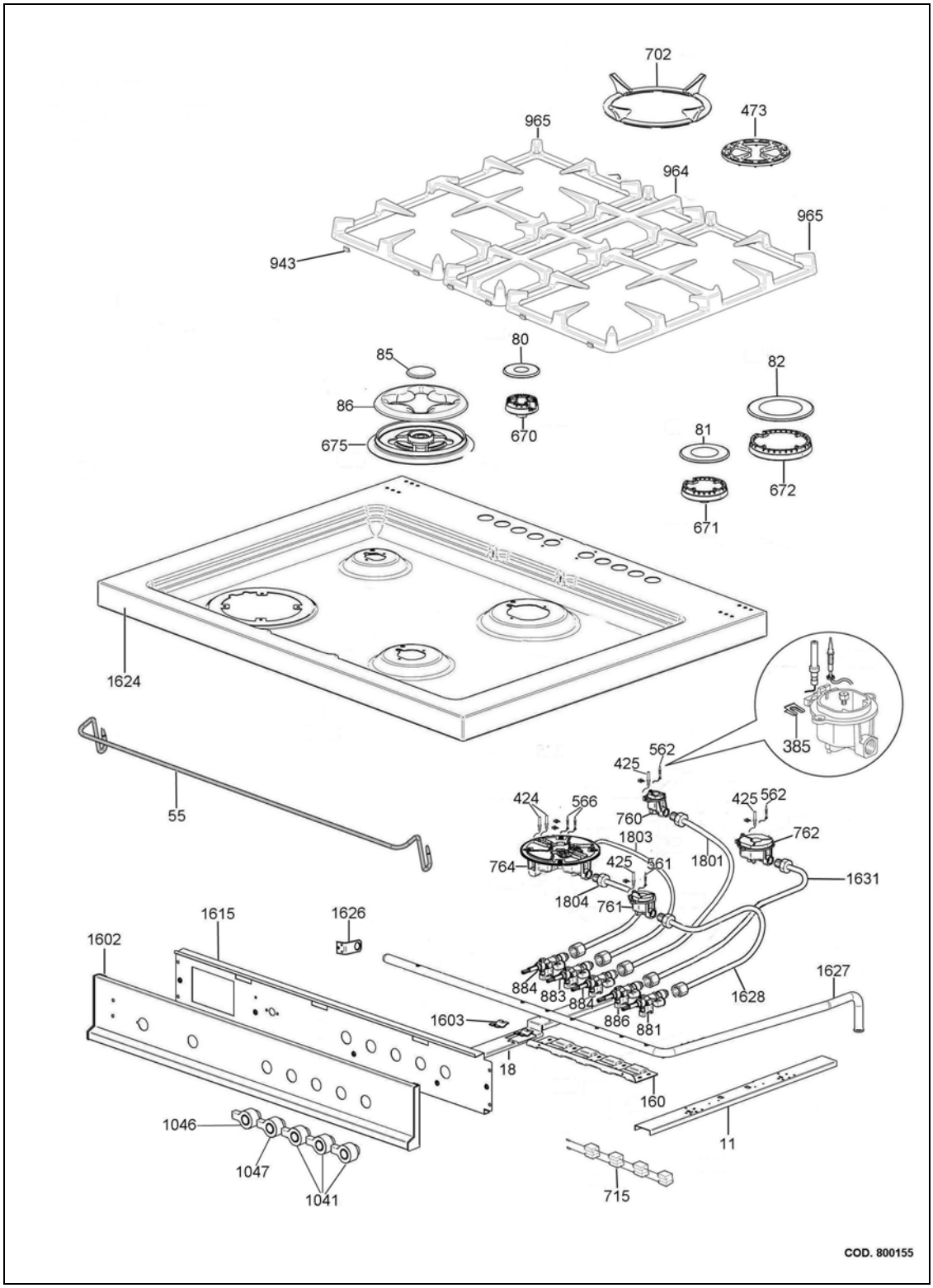
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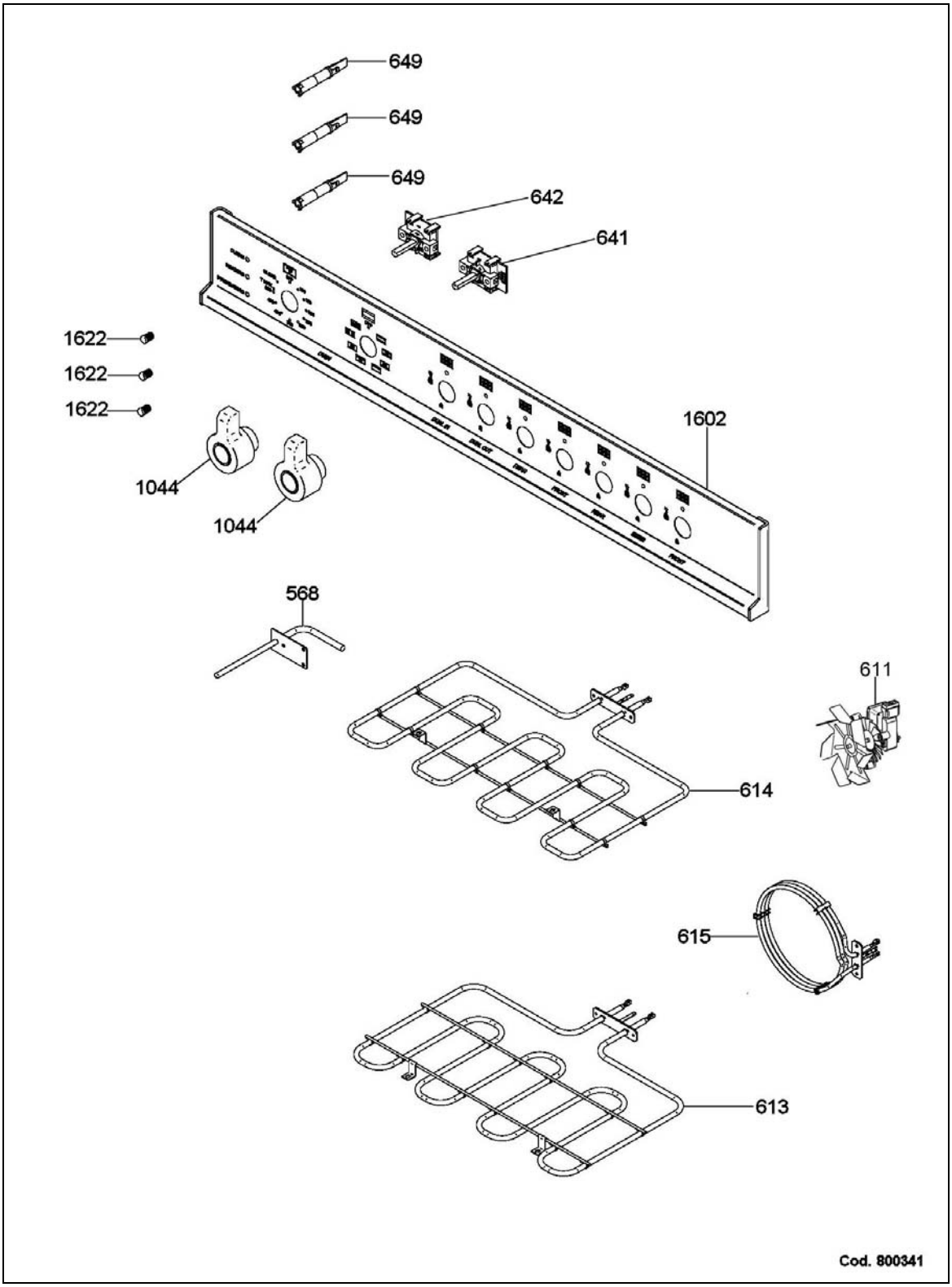
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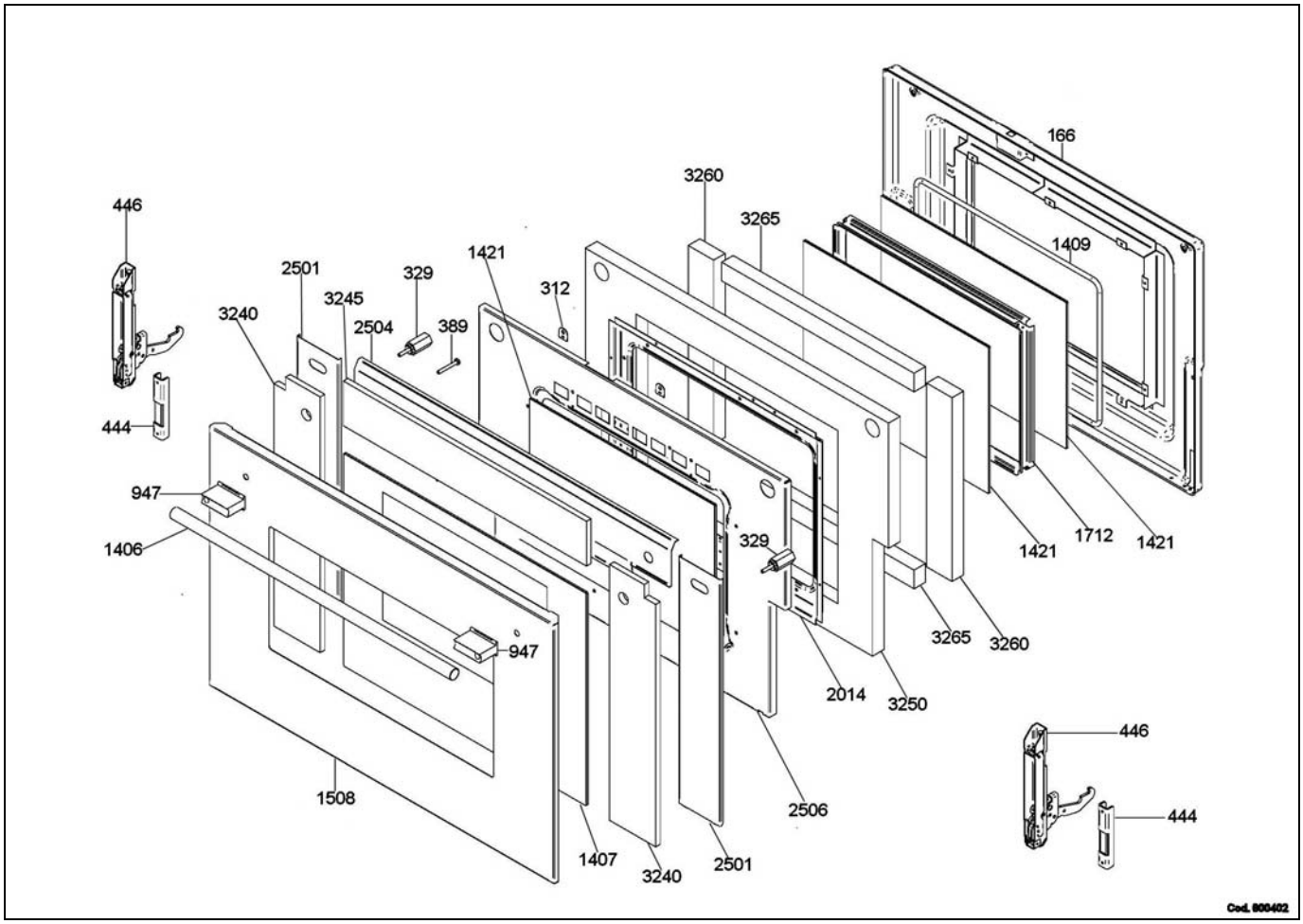
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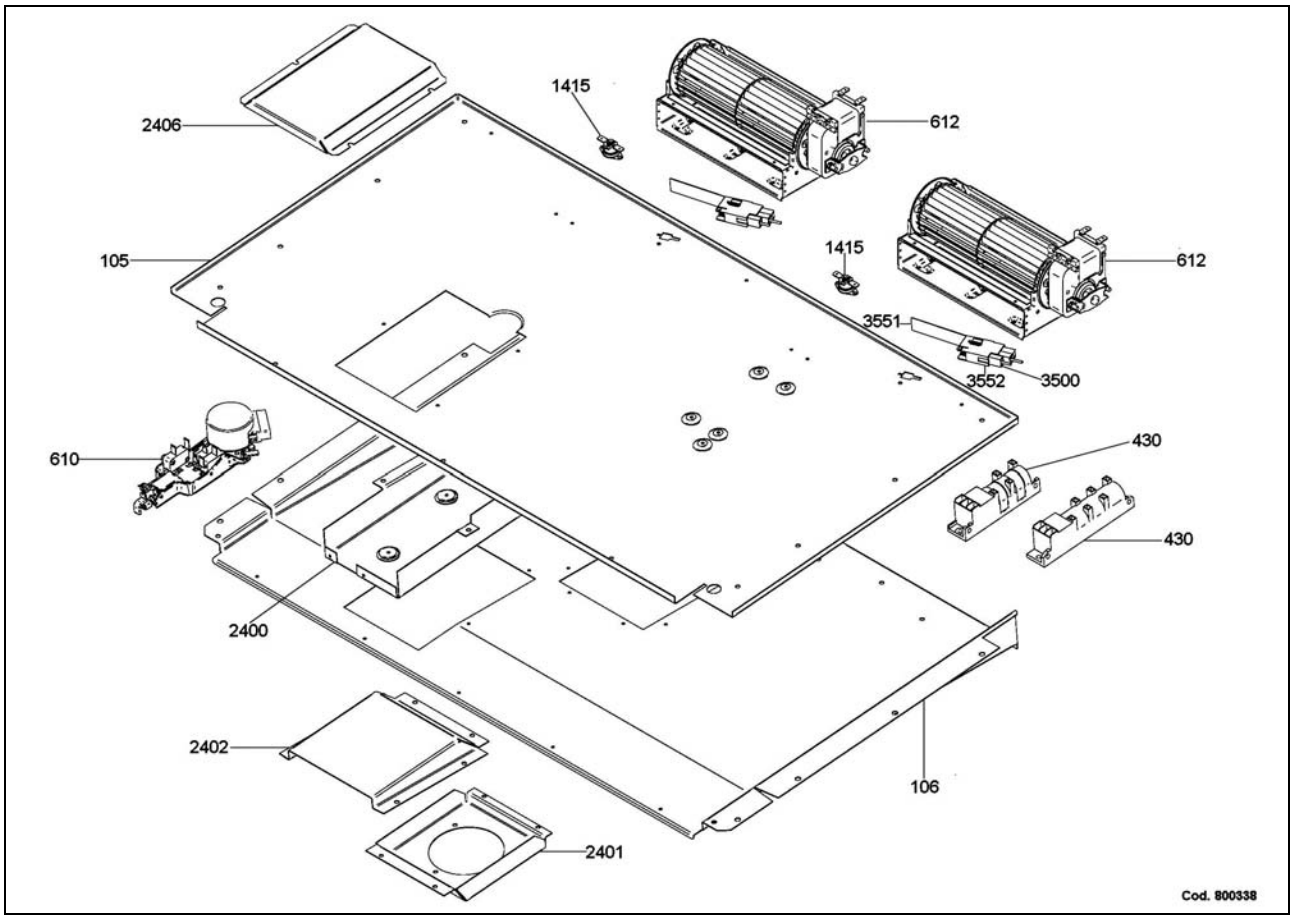
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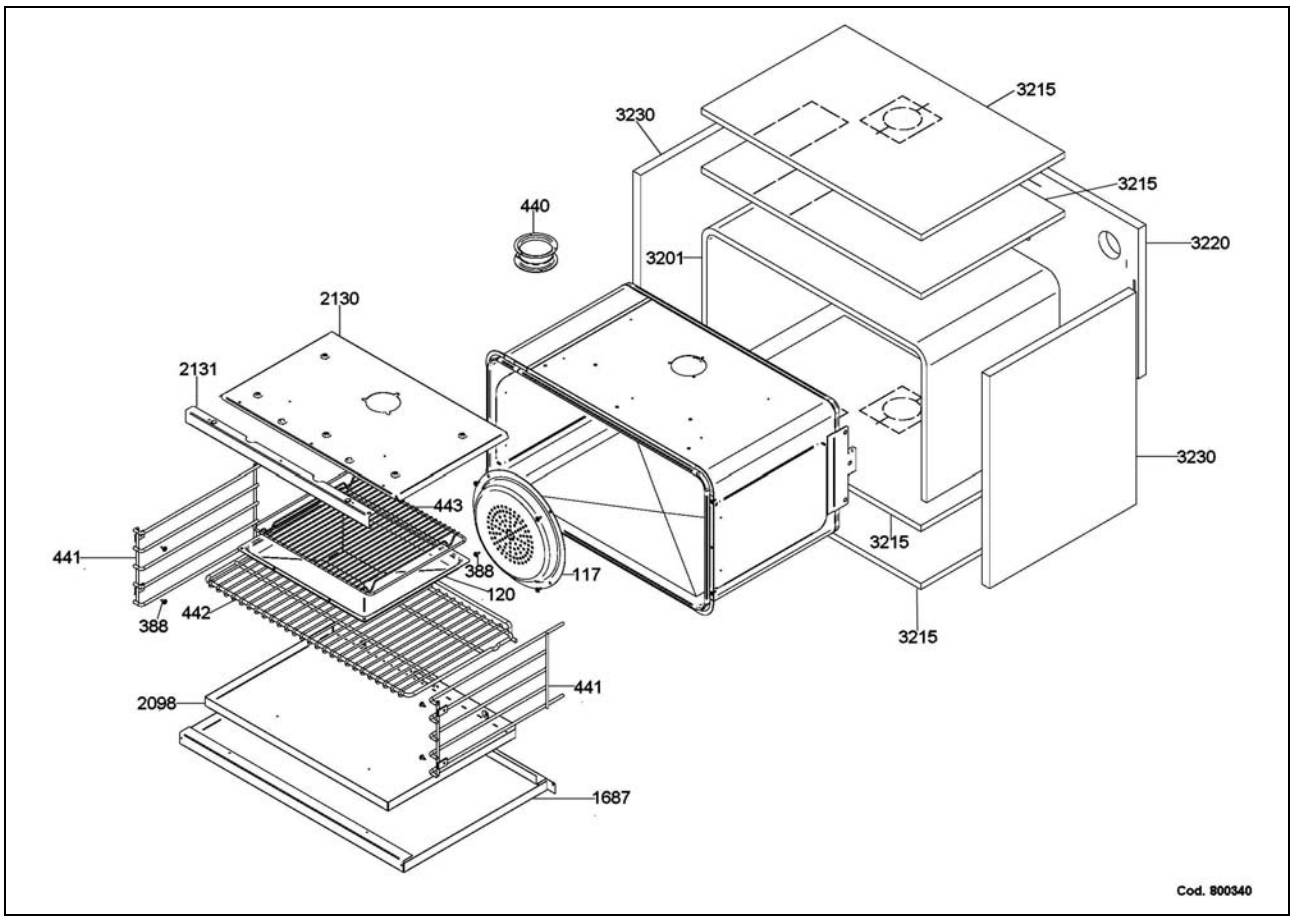
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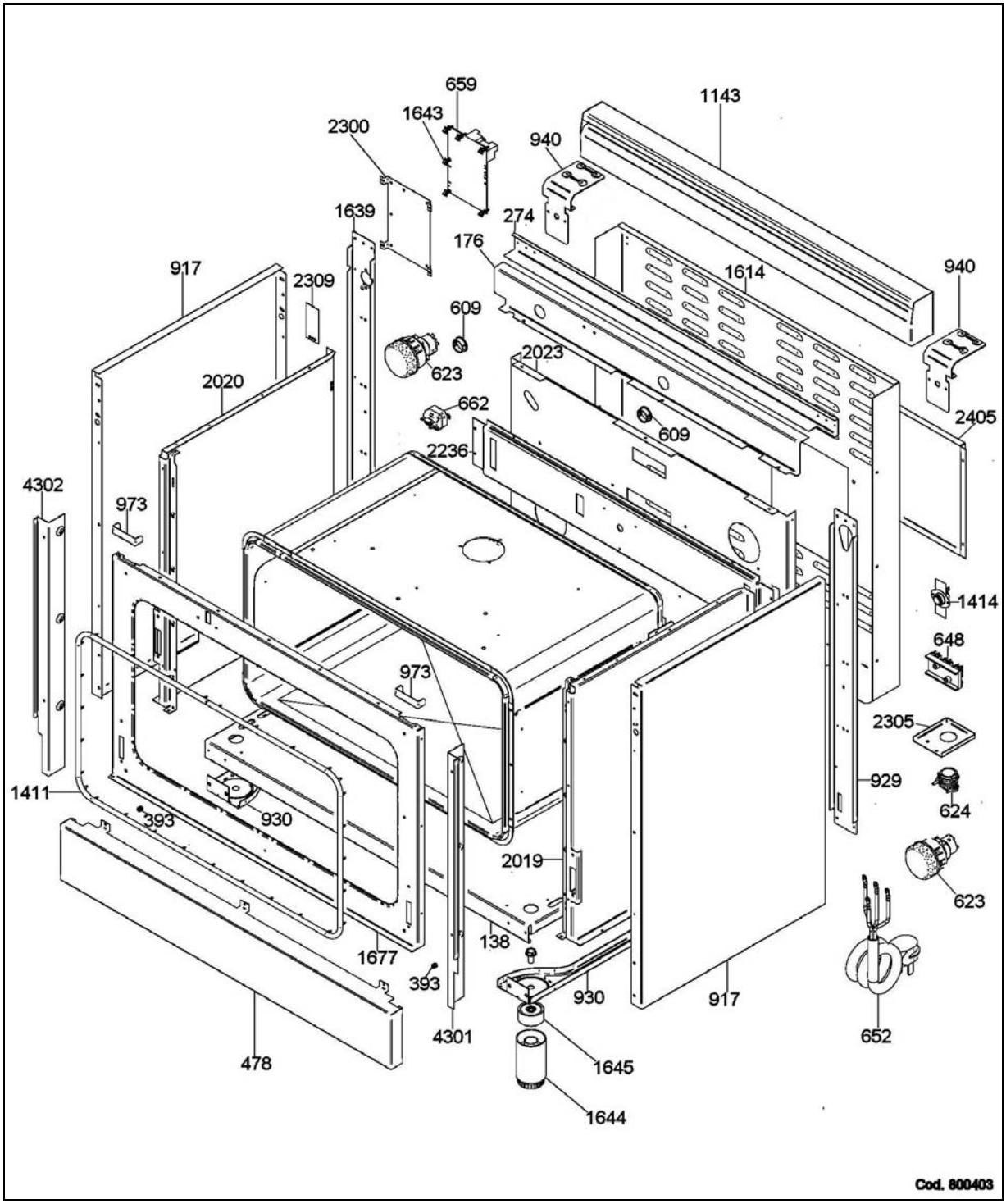
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